

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0207980 - CAFE PARADISE		Site Address 2400 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 09/23/2020	
Program PR0300483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THOMAS N GEORGE		Inspection Time 08:00 - 09:30
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION	Consent By ELIODORO LOPEZ	FSC Not Available		

Placard Color & Score
YELLOW
51

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth					X		
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly					X		N
K06 Adequate handwash facilities supplied, accessible		X					S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						N
K14 Food contact surfaces clean, sanitized		X		X			
K15 Food obtained from approved source		X		X			
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		X
K58 Placard properly displayed/posted		

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Inspector Observations: Employee is observed not donning face covering in the food facility. [CA] All employees in the food facility shall wear/ don face covering at all times.

03 - Social Distance Violation

Inspector Observations: The employee service, and restrooms were accessible for consumers, but social distancing marks on the floor were not observed. [CA] Provide marks on the floor indicating consumers to maintain at least six feet distancing apart from one another.

04 - Clean and Sanitize Violation

Inspector Observations: Sanitizer containers available for consumers on the front counter were observed empty during the time of the inspection. [CA] Ensure to provide hand sanitizer solution for consumers at all times.

05 - General Violation

Items in this category were not observed at the time of inspection.

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Two handwashing facilities (one in the employees service area, one in the preparation area) were observed without paper-towels, and handwashing facility in the kitchen area was observed with paper-towels outside dispenser. [CA] Provide paper-towels in dispenser at all times; this will discourage employees to dry their hands with an unapproved cloth towel or uniform, and this could lead to cross-contamination from employee---to--food. Employees must properly wash and dry their hands before returning to any food handling, and clean equipment areas. [COS] Employee provided paper-towels outside dispensers.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Facility does not have any method on how to properly sanitize utensils on the 3-compartment sink in the warewashing area. Employee was asked to show the sanitizer solution facility use to sanitize utensils, but he was not able to provided a name or show the sanitizer solution to the enforcement officer. [CA] All FOOD FACILITIES in which FOOD is prepared or in which MULTISERVICE UTENSILs and EQUIPMENT are used shall provide manual methods to effectively clean and sanitize UTENSILs. [COS] After enforcement officer educated employee, he stated that they do have bleach.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed a dead rat underneath the storage rack in the preparation area. In addition, dry/old droppings observed on the floor underneath dry storage rack. [CA] A FOOD FACILITY shall always be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and VERMIN, including, but not limited to, rodents and insects. Clean and sanitize all food contact surfaces, and cooking areas. Must also clean walls, and if it is possible move equipment to reach overhead or enclosed areas. Obtain service of a professional pest control company today (09/23/2020) and use effective measures to control the entrance and harborage of rat/mice.

Minor Violations

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K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety certificate is not available upon request by the enforcement officer during the time of the inspection. [CA] Any food facility that prepares potentially hazardous foods (PHFs) must have an employee who has successfully passed an approved and accredited Food Safety Certification Examination. Comply by 11/23/2020.

Follow-up By 11/23/2020

Employees food handler cards are not provided upon request by the enforcement officer during the time of the inspection. [CA] Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire. Comply by 10/11/2020.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Rice bag is observed open and stored on the dry storage rack in the preparation area. [CA] Once opened, store all dry goods in an approved food rigid container with tight fitting lids. Label all food containers as to contents.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Test strips to check Chlorine sanitizing solution on the 3-compartment sink sanitizing compartment were not observed during the time of the inspection in the warewashing area. [CA] Test strips accurately measure the concentration in part per million (mg/L) of the sanitizing solution and shall be available to record the proper mixing and strength of sanitizer solutions. Provide test strips to check Chlorine sanitizing solution in the 3-compartment sink and wiping bucket. Concentration must be at 100ppm, and Quaternary ammonium at 200ppm always.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Two doors reach-in unit ambient temperature reading measured 56F in the preparation area. [CA] Immediately repair or adjust any refrigeration, cooling, or hot-holding equipment that is not keeping food at the appropriate temperature. Transfer potentially hazardous foods to a holding unit that can maintain required temperatures of 41F or below.

Cardboard is observed used to line small food card in the kitchen area. [CA] Immediately remove the re-used cardboard used to line the preparation tables. Cardboard will attract vermin harborage especially cockroaches.

Small convection one burner is observed outside the ventilation hood and causing wall behind it to build grease accumulation in the kitchen area. [CA] Remove convection burner from outside the ventilation hood, and ensure to discontinue the equipment, and provide only approved NSF equipment.

Plastic cups are used to obtain dry goods (rice, sugar) from container in the preparation area. [CA] Provide scoop with handle to obtain dry goods from food containers and ensure to store scoop with its handle above the top of the food within container or equipment that can be closed.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Two ice scoops were observed stored on top of the food (ice) on the ice chest container in the preparation area. [CA] Ice scoops shall be stored inside a cleaned and sanitized container, or inside food, as long as the handle is above the food.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Toilet tissues are observed outside dispenser in the men restroom. [CA] Toilet tissues shall be stored inside dispenser at all times.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Two burners stove is not in operation and stored in the kitchen area. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Comply by 10/23/2020.

Follow-up By
10/23/2020

Mop is stored improperly on the janitorial sink instead of the mop holder wall mounted in the janitorial area. [CA] Mop shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Environmental Health permit is not posted and/or available upon request by the enforcement officer during the time of the inspection. [CA] A food facility shall not be open for business without a VALID permit. Permit shall always be posted in plain public view in the food facility.

Performance-Based Inspection Questions

- Needs Improvement - Food in good condition, safe, unadulterated.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
ham	cold holding unit	40.00 Fahrenheit	
hot water temperature	3-compartment sink	138.00 Fahrenheit	
pork	cold holding unit	39.00 Fahrenheit	
warm water temperature	handwashing facility	105.00 Fahrenheit	

Overall Comments:

Supervisor Michael Cervante determine that due to the fact that only one dead rat and old rat droppings were observed in the food facility, the granted for closure was not obtained during the time of the phone call.

A re-inspection will take place on Tuesday, September 29, 2020 at 9:00 am to ensure compliance with all violations noted in this report.

Report emailed to dubui99@yahoo.com

emailcafeparadise@gmail.com

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/7/2020**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control

E-mailed to PIC

Received By: _____

Signed On: September 23, 2020