

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 FA0207489 - STONE STEW		Site Address 205 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 06/24/2024	
Program PR0300496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAZLI, NASIM		Inspection Time 12:45 - 14:15
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By VIRIDIANA	FSC Not Available	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
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		
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						S
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						
K14 Food contact surfaces clean, sanitized	X						S
K15 Food obtained from approved source	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						

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	X	
K27 Food separated and protected		
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		
K36 Equipment, utensils, linens: Proper storage and use		
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		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: A food safety manager's certificate was not available.
[CA] Obtain a food safety manager's certificate.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: One handwash sink (facing the kitchen entrance) was adjusted so that it could not provide cold water. The other handwash sink did not have soap in its dispenser. (Note: both handwash sinks were located back to back against the same wall).

The handwash sink facing the kitchen entrance had dirty food containers stored inside of it.

[CA]

- 1) Ensure all handwash sinks are able to provide both hot and cold water (corrected on site).**
- 2) Ensure all handwash sink soap dispensers are always filled.**
- 3) Do not store items inside the handwash sink; handwash sinks must be used only for handwashing.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Inside the walk-in refrigerator: observed cooked rice (84F) was being cooled inside tall plastic containers with lids on them. Employee stated rice had been cooked one hour prior.

[CA] Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans**
- Separating the food into smaller or thinner portions**
- Using rapid cooling equipment**
- Using containers that facilitate heat transfer**
- Adding ice as an ingredient**
- Using ice paddles**
- Inserting appropriately designed containers in an ice bath and stirring frequently**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw beef skewer thawing at ambient room temperature.

[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:

- 1) Under refrigeration**
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles**
- 3) In a microwave oven**
- 4) During the cooking process**

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: Sanitizer test strips were not available upon request.

[CA] Ensure sanitizer test strips are available at all times.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
RICE	RICE COOKER	160.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
SALADS	REACH-DOWN REFRIGERATOR	41.00 Fahrenheit	
YOGURT	PREP INSERT	41.00 Fahrenheit	
RICE	WALK-IN REFRIGERATOR	80.00 Fahrenheit	COOLING, ONE HOUR
RAW MEATS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
RAW MEAT SKEWERS	UPRIGHT GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

Note: per PIC, the rice is cooked, then cooled briefly in the walk-in refrigerator, then cooked again. Recommend submitting a Standard Operating Procedure for the steps in making the rice, including the times for each step of the process, the purpose of each step, and what temperatures the rice reaches at each step.

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 **7/8/2024**. 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

Received By: Nasim Fazli
Owner

Signed On: June 24, 2024