

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 FA0258421 - THE NEST ASIAN BISTRO		Site Address 312 S 3RD ST, SAN JOSE, CA 95112	Inspection Date 11/02/2023
Program PR0378360 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE NEST ASIAN BISTRO	Inspection Time 15:45 - 16:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CALVIN NGUYEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/02/2023

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

Inspector Observations: The soap dispenser for the handwash station located in the kitchen does not work.
[CA] Repair the wall-mounted soap dispenser immediately. Until the wall-mounted dispenser is refilled, use pump type soap dispenser. The owner repaired the soap dispenser (COS).

Follow-up By
11/02/2023

Minor Violations

Cited On: 11/02/2023

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: The two below counter freezers used back in the preparation area are household standard one.
[CA] Equipment used in the facility must be NSF/ANSI approved or ETL/UL sanitation listed one.

Follow-up By
11/02/2023

Cited On: 11/02/2023

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: The ice scoop for the ice machine was stored on unclean surface.
[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.

Follow-up By
11/02/2023

Cited On: 11/02/2023

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drainpipe from the ice machine was immersed inside the floor sink.
[CA] To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.

Follow-up By
11/02/2023

Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sink	100.00 Fahrenheit	
Partially cooked wings,TPHC	Preparation table	69.00 Fahrenheit	
Pork, TPHC	Preparation table	67.00 Fahrenheit	
Chlorine	Three compartment warewash sink	100.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 09/25/23. The facility was given a conditional pass for improper hot-holding temperature of potentially hazardous foods and for sanitizing utensils without sanitizer. During the time of this inspection, 100 ppm chlorine was measured inside the three compartment warewash sink. Employee were using time log to maintain the use time of partially cooked food products at room temperature.

Therefore, the facility is given a green placard. However, the above violations must be corrected immediately as well.

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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 **11/16/2023**. 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: Calvin Nguyen
Manager

Signed On: November 02, 2023