

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 FA0284669 - COLOMBIA SUNRISE/EL BUMANGUES		Site Address 480 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 12/19/2024		Placard Color & Score GREEN 85		
Program PR0426888 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RUIZ, BENAJMIN JEAN		Inspection Time 18:05 - 19:35			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ANDRES				FSC Not Available

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
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				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		
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		
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		
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
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:

Food Safety Certificate not available for review.

[Corrective Action] Food Safety Certificate shall be readily available for review at all times.

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

Inspector Observations:

Lack at handwash soap at the handwash sink between the cookline and the service area. Another fully stocked handwash sink close by.

[Corrective Action] Ensure handwash sinks are stocked with handwash soap and paper towels at all times.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed a can of ketchup slighted dented on the seam of the can. The can of ketchup was not observed bloated.

[Corrective Action] Ensure can of food is free of dents and in good condition.

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:

Observed several home style freezer chest in the facility.

[Corrective Action] A food facility shall use commercial grade equipment. Replace the home style freezer with commercial equipment when it is broken.

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:

Observed handle of the ice scoop in direct contact with the ice in the 2 door prep cooler used to make drinks.

[Corrective Action] Store ice scoop in such a way that the handle is not in contact with the ice.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Observed grime on the wall around the janitorial sink due to mop head leaning against wall.

[Corrective Action] Thoroughly clean and maintain clean. Use mop hangers to hang mop.

2. Black grime observed on the wall around the 3 compartment sink.

[Corrective Action] Thoroughly clean and maintain clean.

3. Heavy accumulation of grime in the floor sinks.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
beef patty	2 drawer cooler	37.00 Fahrenheit	
sausage	2 door prep cooler - left	41.00 Fahrenheit	cookline
beef	walk-in cooler	37.00 Fahrenheit	
sausage, cheese	3 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	145.00 Fahrenheit	
beef patty, pork	3 door upright cooler	35.00 Fahrenheit	across cookline
shredded chicken with sauce	2 door prep cooler - right	39.00 Fahrenheit	cookline
beef patty	cookline	156.00 Fahrenheit	final cooking temp

Overall Comments:

Steaks and sauces are vacuum packed. Per operator, the vacuum packed foods are used within 48 hours.

Single door upright freezer observed in the facility. Per operator, the freezer was bought at Costco Business.

Operator requested to remove Colombia Sunrise from the name.

There has been a change in ownership and informed operator to submit Change of Ownership and Permit application. Operator stated that renewed lease happened in December 2023.

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 **1/2/2025**. 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: Diego Betancur
Operator
Signed On: December 19, 2024