

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 FA0261535 - SILICON VALLEY KITCHEN RENTAL		Site Address 1721 ROGERS AV S, SAN JOSE, CA 95112	Inspection Date 11/19/2024
Program PR0383519 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name JOHN SPARACINO LLC	Inspection Time 11:00 - 11:20
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By JOHN (VIA APPOINTMENT WITH CATERER)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed the only kitchen handwash sink's paper towel dispenser was empty.

[CA] Keep paper towel dispenser stocked at all times.

[SA] A paper towel roll was placed on top of the paper towel dispenser.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE OF UPRIGHT REFRIGERATOR	UPRIGHT REFRIGERATOR	38.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

Limited inspection due to observation of major violation (lack of paper towels at kitchen handwash sink. Report will be emailed to operator.

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 **12/3/2024**. 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: No signature (no PIC on site)

Signed On: November 19, 2024