

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 FA0230339 - FRATELLO'S		Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125		Inspection Date 10/22/2020	
Program PR0330347 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CAMPORASO, CARMINE		Inspection Time 17:00 - 17:40
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By CARMINE	FSC Not Available		

Placard Color & Score
YELLOW
56

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						
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					
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						
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		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		
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		X
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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: 1) Reduced Maximum Capacity Signs are not posted [CA]-Post Reduced Maximum Capacity signs at all entrances to the corresponding "capacity-limited rooms/areas." The signs must be clearly visible to anyone entering the room/area.

2)

Signs informing customers on face coverings not provided on tables [CA] - After sanitizing each table between customer parties, dining establishments must place a sign or card (no smaller than 3 x 5 inches) at the table with at least the following or substantially similar instructions:

"Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines:

- Keep your mask on until your food or drinks are served.

- Put your mask on whenever a server approaches your table.

- Put your mask on whenever you leave your table.

- Wash or sanitize your hands.

"Thank you for helping protect the health of our staff and your fellow customers!"

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

06 - -

Inspector Observations: 1) Customers not signing in upon entering or in advance with establishment [CA] - Indoor dining establishments must require at least one customer from each party seated together at a table to sign in upon entering the establishment (or in advance via remote sign-in), providing the following information: i. Their full name, phone number, and email address; ii. The date and time of their entry into the establishment (or of their reservation, if signing in in advance); and iii. Confirmation that all individuals seated together at the table reside in the same household. Businesses must maintain these records for at least 21 days.

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

Inspector Observations: Handwash sink observed to be partially obstructed by extra range. Handwash sink observed to missing paper towels. No other handwash sink available in kitchen area.

[CA] All food facilities shall provide an easily accessible handwashing station fully stocked with soap and paper towels.

[COS] Operator stocked sink with paper towels and soap.

**Follow-up By
10/23/2020**

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K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Pasta sauce and broth observed in countertop warmer at 73F and 69F. Water in countertop warmer measured to be 80F.

Follow-up By
10/23/2020

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. Discontinue use to steam table to warm up foods. Reheat PHF on stove prior to placing PHF into warmer unit.

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: In use upright mechanical dishwasher measured to have 0ppm chlorine.

Follow-up By
10/23/2020

[CA] Maintain chlorine in mechanical warewashing machine at 50 PPM.

[COS] Employee set up 3-compartment sink with 100ppm chlorine and shall sanitize dishes after running through the mechanical dishwasher.

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

Inspector Observations: Dead cockroaches of vary life stages observed at:

Follow-up By
10/23/2020

- 1 on handwash sink
- 1 on shelf where dirty dishes are placed
- 3 dead ones in hallway with janitorial sink
- 1 dead cockroach between shelves where servers prepare trays
- 1 dead cockroach in sleeve of paper hanging by dishwashing area.
- 1 dead cockroach under upright dishwasher

1 live adult cockroach observed in janitorial sink hallway.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).

[SA] The food facility has 24 hours to ensure: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages. If evidence of vermin is found facility may be subject to closure. Follow up shall be conducted 10/23/20

Minor Violations

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

Inspector Observations: Facility missing Food safety certification

[CA] Food facilities that prepare, handle, or serve nonprepackaged foods shall have a valid FSC available for review at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Left most prep unit measured to have feta cheese, shredded cheese, mozzarella cheese and raw fish at 44-45F. Walk in measured to have noodles, sauces, and mozzarella cheese measured to be 43-44F, ambient temperature measured to be 43F. Per operator walk in was opened a lot to stock prep unit and prep for opening.

Follow-up By
10/23/2020

[CA] PHFs shall be held at 41°F or below for cold holding.

[SA] Operator turned up the power on prep unit and will keep walk in door shut for temperature return to 41F

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: Old cardboard and foil observed to be lining shelves and table at end of cookline.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

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Inspector Observations: Extra range observed in facility. [CA] Remove unused equipment to prevent clutter.

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

Inspector Observations: Ceiling panels observed to be missing. [CA] Replace ceiling panels.

Wall by bathroom observed to have large holes. [CA] Repair holes in walls and maintain walls in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water bath	Countertop warmer	80.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Steak	Right cookline prep unit	41.00 Fahrenheit	
Shredded cheese	Left cookline prep unit	45.00 Fahrenheit	
Calamari	Right cookline prep unit	41.00 Fahrenheit	
Pasta Sauce	walk in	44.00 Fahrenheit	
Mozzarella cheese	Left cookline prep unit	44.00 Fahrenheit	
Feta cheese	Left cookline prep unit	45.00 Fahrenheit	
Pasta	Middle cookline prep unit	42.00 Fahrenheit	
Noodles	Walk in	44.00 Fahrenheit	
Broth	Countertop warmer	69.00 Fahrenheit	
Pasta sauce	Countertop warmer	73.00 Fahrenheit	
Mozzarella cheese	Walk in	43.00 Fahrenheit	
Chlorine	Upright mechanical dishwasher	0.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Raw fish	left cookline prep unit	44.00 Fahrenheit	
Ocotopus	Middle cooklien prep unit	41.00 Fahrenheit	


Overall Comments:

NOTE: Report was written off site and sent 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 **11/5/2020**. 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



Received By: No signature due to COVID19

Signed On: October 22, 2020