

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 12/24/2024		Placard Color & Score GREEN 80		
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 13:30 - 15:20			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By XU ZHANG				FSC PHUONG NGUYEN 10/14/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				S
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						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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	X
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	X
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	X

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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

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

Inspector Observations: Lack paper towel for the employee restroom.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] PIC refill the paper towel dispenser.

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

Inspector Observations: REPEAT VIOLATION: Beef and chicken gravy at the food prep table was 55F. Per kitchen manager it has been here for 3 hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Use shallow containers so table lid can be closed to maintained temperature at 41F and below.

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

Inspector Observations: Chicken was thawing in the sink with running water and water was not draining.

[CA] Water temperature shall be under 70°F while thawing food therefore chicken shall be in a container and water must be draining to keep the chicken temperature around 70F.

[COS] PIC shift the chicken into a container.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Sanitizer bottle with out label.

[CA] Chemicals once removed from original container shall be labeled with common name.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Lack lid for flour containers in the dry storage and food containers inside the refrigeration.

[CA] Keep lids on for food to prevent cross contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Spray nozzles in the bar area has a debris.

[CA] Clean spray nozzles more frequently to prevent build up.

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: One out of two dishwashers has no sanitizer.

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

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: Bar dishwasher is leaking water.

[CA] Repair bar dishwasher to prevent leakage.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit was not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HANDWASHUNG BAR	100.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	40.00 Fahrenheit	
BEEF GRAVY	FOOD PREP TABLE	55.00 Fahrenheit	
EGG ROLLS	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HANDWASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
RED SAUCE	HOT HOLDING	170.00 Fahrenheit	
SANITIZER	DISHWASHER BAR 2	0.00 PPM	
TRIMASU	REFRIGERATION	40.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	145.00 Fahrenheit	
OYSTERS	DRAWER REFRIGERATION	38.00 Fahrenheit	
SANITIZER	DISHWASHER KITCHEN	200.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
SANITIZER	DISHWASHER BAR 1	50.00 PPM	
BEEF GRAVY	COOLING	80.00 Fahrenheit	
OYSTERS	REFRIGERATION	40.00 Fahrenheit	
CHICKEN GRAVY	FOOD PREP TABLE	53.00 Fahrenheit	
GREEN SAUCE	HOT HOLDING	145.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	

Overall Comments:

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 **1/7/2025**. 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: XU ZHANG
MANAGER
Signed On: December 24, 2024