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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Pacing P	OFFICIAL INSPECTION REPORT											
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R202 DA5YUU00X Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0252724 - NEW SAM KEE RESTAURANT	Site Address 1942 ABORN RD, SAN JOSE, CA 95121			Inspection Date 08/09/2023	
Program PR0367906 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 Owner Name NEW SAM KEE RESTAURANT LLC			Inspection Time 12:00 - 13:20		
K48 Plan review					
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: There is no current FSC or food handler card to show during inspection, according to the manager. [CA] At least one employee must have a food safety certificate and all food employees a food handler card. Have them available upon request.

K14 - 3 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: Observed the white cutting board to be turning black with spots and stains. [CA] Replace the cutting board with new or approved clean board. [COS] The employee threw the cutting board away.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed flies in the kitchen. [CA] Take effective measures to eliminate the flies from the kitchen.

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

Inspector Observations: The inside upper panel and sides of the ice machine have accumulated mildew like spots. [CA] Clean and sanitize the inside of the machine.

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: Observed the warewashing sink being used as food prep sink. [CA] Use the sink for dishes only and food prep sink for food only.

No test strips available. [CA] Provide and use test strips for sanitizer.

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, 114177, 114180, 114182

Inspector Observations: The ice machine door is deteriorated and held open with a rope. [CA] Replace the ice machine door. Observed deteriorated cardboard boxes as storage. [CA] Remove the deteriorated boxes.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185

Inspector Observations: The ice scoop is stored in the machine with the handle touching the ice. [CA] Store the ice scoop with the handle not touching the ice.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed several dirty wiping rags with mold on them. [CA] Discontinue using these towels. All must be stored in sanitizer between each use.

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

Inspector Observations: The floors and walls are soiled in various areas throughout the kitchen with old encrusted accumulation. [CA] Thoroughly clean the floors and walls.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: The permit is not available. [CA] Keep the permit available in the facility.

OFFICIAL INSPECTION REPORT

Facility FA0252724 - NEW SAM KEE RESTAURANT	Site Address 1942 ABORN RD, SAI	Inspection Date 08/09/2023	
Program	,	Owner Name	Inspection Time
PR0367906 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	3 - FP14	NEW SAM KEE RESTAURANT LLC	12:00 - 13:20

Performance-Based Inspection Questions

Measured Observations

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 8/23/2023. 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 Not Applicable [NA] [NO] Not Observed

[PBI] Performance-based Inspection [PHF] Potentially Hazardous Food

Person in Charge [PIC] Part per Million [PPM] Satisfactory [S] Suitable Alternative

[SA]

[TPHC] Time as a Public Health Control Received By:

August 09, 2023 Signed On: