

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 FA0205302 - LA ESQUINA COLOMBIANA		Site Address 102 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 11/14/2024		Placard Color & Score RED 70		
Program PR0301368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LA ESQUINA COLOMBIANA L		Inspection Time 14:45 - 16:40			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By EDISON MONROY				FSC EDISON MONROY 3/23/28

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					N
K07	Proper hot and cold holding temperatures		X					N
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						N
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0205302 - LA ESQUINA COLOMBIANA	Site Address 102 WILLOW ST, SAN JOSE, CA 95110	Inspection Date 11/14/2024
Program PR0301368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LA ESQUINA COLOMBIANA LLC	Inspection Time 14:45 - 16:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Handwashing cleanser is not available at the hand sink.

Single use sanitary towels are not available at restroom hand sink.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee provided hand washing cleanser at the hand sink. Employee restocked sanitary towels dispenser at the restroom.

Follow-up By
11/15/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures :

Major : Measured between 50F- 52F held at prep surface at room temperature : Rice, raw chicken, raw pork, raw shelled eggs, cooked corn. PIC stated the PHFs are out for diligent prep for about an 1h-1.5h and the rice is cooked and held at room temperature during lunch time than last no longer than 4hours and discarded after.

Minor : Measured between 43F-45F held inside the walk in : hot dogs, empanadas, cooked meat, raw shelled eggs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep (2h).

[COS] Employees relocated the PHFs to the walk in and will use small amounts at a time for diligent prep. Rice will be discarded after 4 cumulative hours from when it was taken out of temperature control.

Follow-up By
11/15/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the 3-comp and at the hand washing sinks was measured at 83F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks. Facility is hereby closed due to lack of hot water supply.

Follow-up By
11/15/2024

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Employee are storing raw chicken and raw meat near ready to eat food.

[CA] All food shall be separated and protected from cross-contamination. Separate all raw meat or other raw products of animal origin from ready-to-eat food items to prevent cross-contamination.

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: Chlorine test strips are not available.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Additional plumped faucet with a hose below 3-comp sink used to pressure wash dishes is leaking.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0205302 - LA ESQUINA COLOMBIANA	Site Address 102 WILLOW ST, SAN JOSE, CA 95110	Inspection Date 11/14/2024
Program PR0301368 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LA ESQUINA COLOMBIANA LLC	Inspection Time 14:45 - 16:40

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
WATER	3-COMP SINK	83.00 Fahrenheit	
EMPANADAS	WALK IN	43.00 Fahrenheit	
RAW SHELLLED EGGS	PREP SURFACE	50.00 Fahrenheit	
WATER	HAND SINK	83.00 Fahrenheit	
COOKED ORN	PREP SURFACE	70.00 Fahrenheit	COOLING
HOT DOGS	WALK IN	43.00 Fahrenheit	
RAW SHELLLED EGGS	WALK IN	44.00 Fahrenheit	
RAW CHICKEN, RAW PORK	PREP SURFACE	50.00 Fahrenheit	
COOKED MEAT	WALK IN	44.00 Fahrenheit	
COOKED CHICKEN	STOVE TOP	170.00 Fahrenheit	
RICE	ON COUNTER	120.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$629(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/28/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: EDISON MONROY
MANAGER
Signed On: November 14, 2024