

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 FA0266515 - SJC-TB-GATE22-TRADER VIC'S RESTAURANT A		Site Address 1701 AIRPORT BL 22, SAN JOSE, CA 95110	Inspection Date 06/09/2022
Program PR0393474 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HMS HOST CORPORATION	Inspection Time 14:30 - 14:50
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSE ROQUE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 06/07/2022

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

Compliance of this violation has been verified on: 06/09/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewashing machine	100.00 PPM	
quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

Follow-up inspection to routine inspection conducted on 6/7/2022.

Measured the chlorine sanitize at 100 ppm within the bar warewashing machine. Observed proper warewashing procedures. Observed all soda guns to be clean and free of build-up.

Continue to work on minor violations noted during the routine inspection.

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 **6/23/2022**. 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: Jose Roque
PIC

Signed On: June 09, 2022