

# 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 FA0253345 - SABORES OF THE VALLEY		Site Address 6944 ALMADEN EX, SAN JOSE, CA 95120		Inspection Date 07/29/2022	
Program PR0368867 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SILVEIRA, MARCO		Inspection Time 10:00 - 11:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TIBISAY SANCHEZ	FSC		

Placard Color & Score
<b>GREEN</b>
<b>88</b>

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						S
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						S
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	
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		
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	X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	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

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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: FOUND A COUPLE OF CO2 TANKS NOT FASTENED TO A RIGID STRUCTURE IN THE DRY STORAGE ROOM. [CA] FASTEN THE CO2 TANKS. COS**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: THE WALK IN COOLER LIGHT IS NOT WORKING. [CA] PROVIDE A WORKING LIGHT.**

**ONE OF THE CEILING LIGHTS IN THE STORAGE ROOM IS NOT WORKING. [CA] REPAIR THE LIGHT.**

**THE LIGHT SWITCH IS BROKEN. [CA] REPLACE THE LIGHT SWITCH.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: MISSING THERMOMETERS/NOT WORKING THERMOMETERS IN A COUPLE OF SERVICE REFRIGERATORS. [CA] PROVIDE WORKING THERMOMETERS IN THE REFRIGERATORS.**

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: THE HAND WASH SINK AT THE FRONT SERVICE AREA DOES NOT HAVE SUFFICIENT PRESSURE FOR THE HOT WATER. [CA] PROVIDE ADEQUATE PRESSURE FOR THE HOT WATER SUPPLY.**

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

**Inspector Observations: MISSING HOOKS TO HANG THE MOP TO AIR DRY. [CA] PROVIDE THE HOOKS AT THE MOP SINK.**

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

**Inspector Observations: THE PAINT IS CHIPPING AT THE FRONT SERVICE AREA BY THE HOOD. [CA] REPAIR THE WALL.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
AIR TEMP	FREEZER	10.00 Fahrenheit	
AIR TEMP	SERVICE REFRIGERATORS	39.00 Fahrenheit	
WATER TEMP	FOOD PREPARATION SINK	120.00 Fahrenheit	
WATER TEMP	HAND WASH SINKS	100.00 Fahrenheit	
WATER TEMP	3 COMPARTMENT SINK	120.00 Fahrenheit	
AIR TEMP	WALK IN COOLER	32.00 Fahrenheit	

### Overall Comments:

**NOTE: THE COO REQUESTOR CHANGES FROM BENJAMIN RUIZ TO BIBISAY SANCHEZ**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: La Terraza**

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**NEW OWNER:** *Bibisay Sanchez*

*The applicant has completed the change of ownership application process for an Environmental Health Permit. The new owner will email the new menu.*

*The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$789.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 08/01/22 - 07/31/23. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 7/29/22*

*\*Permit condition: none*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 8/12/2022. 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




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**Received By:** TIBISAY SANCHEZ  
OWNER

**Signed On:** July 29, 2022