

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 FA0253734 - CONVENTION CENTER-MAIN KITCHEN		Site Address 150 W SAN CARLOS ST, SAN JOSE, CA 95113		Inspection Date 10/22/2026		Placard Color & Score GREEN 96		
Program PR0304302 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TEAM SAN JOSE		Inspection Time 09:55 - 12:25			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CHEF JOSH				FSC Joshua Flowers 07/14/2030

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						N
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						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		
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		X
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		
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		

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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

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Repeat Violation: Chips in the employee buffet area were not protected from contamination.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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:

1. There is a hose draining to the floor sink near the cold hold buffet in the employee cafeteria that lacks an air gap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

2. The sprayer at the three compartment wareashing sink is leaking.

[CA] Maintain all plumbing fixtures in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Cooked Chicken	Walk in Refrigeration Unit #9	38.00 Fahrenheit	
Potato Salad	Walk in Refrigeration Unit #1	40.00 Fahrenheit	
Chicken Skewer	Walk in Refrigeration Unit #4	38.00 Fahrenheit	
Milk	Carafe - Employee Kitchen	41.00 Fahrenheit	
Cooked Zucchini	Walk in Refrigeration Unit #6	39.00 Fahrenheit	
Steak	Hot Hold Box - Assembly Line	140.00 Fahrenheit	
Sour Cream	Walk in Refrigeration Unit #8	43.00 Fahrenheit	Cooling, just portioned out
Sausages	Walk in Refrigeration Unit #6	34.00 Fahrenheit	Thawing
BBQ Brisket	Hot Hold Box - Employee Cafeteria	140.00 Fahrenheit	
Grated Cheese	Walk in Refrigeration Unit #3	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Non-readily adjustable handwash sink	103.00 Fahrenheit	
Cooked Beef	Walk in Refrigeration Unit #5	38.00 Fahrenheit	
BBQ Brisket	Chaffing Dish - Employee Cafeteria	170.00 Fahrenheit	
Cooked Chicken	Hot Hold Box - Cookline	164.00 Fahrenheit	
Chicken Bowl	Walk in Refrigeration Unit #8	50.00 Fahrenheit	TPHC; Served from 11:00 am - 1:45 pm Finished Assembly and moved to walk in cooler.
Cooked Chicken	Hot Hold Box - Assembly Line	160.00 Fahrenheit	
Diced Cooked Chicken	Prep Table - Cookline	48.00 Fahrenheit	Portioning out; diligent prep <30 minutes
Lumpia	Walk in Refrigeration Unit #2	-8.00 Fahrenheit	
Cooked Beef Slider Patty	Walk in Refrigeration Unit #9	38.00 Fahrenheit	
Water	Hi Temperature Dishwasher	159.80 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	200.00 PPM	
Sour Cream	Speed Rack - Assembly Line	48.00 Fahrenheit	Diligent Prep
Cooked Potatoes	Walk in Refrigeration Unit #9	40.00 Fahrenheit	
Cooked Potatoes and Chicken	Walk in Refrigeration Unit #3	41.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	Automixing dispenser was not connected; Cintas was onsite to repair.
Ice Cream	Walk in Refrigeration Unit #10	0.00 Fahrenheit	
Souvlaki Chicken	Walk in Refrigeration Unit #6	40.00 Fahrenheit	
Veg Biryani	Walk in Refrigeration Unit #5	40.00 Fahrenheit	

Overall Comments:

Notes:

- Reviewed Hot holding, Cold holding, Cooking temperature, and Blast Chiller temperature logs. Any temperature discrepancies observed to have appropriate corrective actions. Also reviewed monthly thermometer calibration tests starting from June 2026. Recommend adding sanitizer concentration logs for the three compartment warewashing sink and hot water sanitizing check logs for the dishwasher.

- Per Chef Michael, they have submitted to CDPH for a variance from the California Retail Food Code for noncontinuous cooking of chicken and are awaiting a response.

- Per Chef Michael, their HR stated that staff are not required to obtain food handler cards. Per California Retail Food Code section 113948 (e) (10) "A food facility that is subject to a collective bargaining agreement with its food handlers" is exempt from its food handlers requiring to obtain food handler certificates.

- Warewashing staff reported, that when sanitizing dishes, they do not submerge dishes in a quaternary ammonia solution but rinse them with the hose from the automixing dispensing system. Educated warewashing staff that dishes need a minimum of 60 seconds of contact time with a quaternary ammonia based sanitizer. Warewashing staff at the conveyor hi temperature dishwasher were observed going from loading dirty dishes to remove clean dishes from the conveyor. Educated staff that when switching from handling dirty dishes to clean ones, they must change their gloves and wash their hands as to not re-contaminate the sanitized dishes.

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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 **11/5/2026**. 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: Michael
Executive Chef

Signed On: October 22, 2026