

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 FA0214096 - RENE-ROSE ISLAND CUISINE	Site Address 621 CALIENTE DR, SUNNYVALE, CA 94086	Inspection Date 11/25/2024
Program PR0300196 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NEPOMUCENO, NATALIE M	Inspection Time 09:50 - 10:30
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By ROSARIO N

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/21/2024

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

Compliance of this violation has been verified on: 11/25/2024

Cited On: 11/21/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/25/2024

Cited On: 11/21/2024

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: 11/25/2024

Cited On: 11/21/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 11/25/2024

Minor Violations

Cited On: 11/21/2024

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, 114175, 114177, 114180, 114182

This violation found not in compliance on 11/25/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
pork	2 door upright fridge	38.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 11/21/2024.

K07: The one door upright refrigerator was not in use to hold PHF's. Owner stated that the unit will be replaced. Email inspector specification sheet prior to replacement.

K08: PHF's held outside of temperature control subject to TPHC were time marked using a log.

K14: Facility demonstrated proper manual warewashing and sanitizing with 100 ppm chlorine.

K23: Facility obtained a professional pest control treatment. No evidence of vermin observed.

Continue working on sealing exposed wood at the front serving area and installing approved floor surfaces.

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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 **12/9/2024**. 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.

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

Rosario N. Nepomuceno

Received By: Rosario N
PIC
Signed On: November 25, 2024