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		Site Address		Inspection Date	Placard Color & Score	
FA0209371 - LOS COMPADRES BAR & GRILL INC		4126 MONTEREY HY, SAN JOSE, CA 95111		08/12/2023		
Program			Owner Name	Inspection Time	GREEN	
PR0300847 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			LOS COMPADRES BAR & GR	09:00 - 10:00		
Inspected By FREDERICK KIEU	Inspection Type FOLLOW-UP INSPECTION	Consent By DALE ELLACK			N/A	

Comments and Observations

Major Violations

Cited On: 08/11/2023

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

Compliance of this violation has been verified on: 08/12/2023

Minor Violations

N/A

Measured Observations

ltem	Location	Measurement	Comments
hot water	food prep sink	138.00 Fahrenheit	
hot water	handsink	114.00 Fahrenheit	
hot water	3 comp sink	145.00 Fahrenheit	

Overall Comments:

Water heater was upgraded to Rheem XG50T0EN38U1 at 38,000 BTU. This is undersized. The correct water heater sizing should be around 67,000 BTU. This will include the missing janitorial sink and upgrading the 2 compartment sink at the bar to a 3 compartment bar sink. Contact Fred Kieu at 408-918-3471 on Monday to discuss how this can be accomplish.

Facility is opened and ok to operate.

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 <u>8/26/2023</u>. 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		NON OLI
[N]	Needs Improvement		ion and
[NA]	Not Applicable		
[NO]	Not Observed	Received By:	Dale Ellack
[PBI]	Performance-based Inspection		
[PHF]	Potentially Hazardous Food	Signed On:	August 12, 2023
[PIC]	Person in Charge		
[PPM]	Part per Million		
[S]	Satisfactory		
[SA]	Suitable Alternative		
[TPHC]	Time as a Public Health Control		