

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 FA0281108 - UMI HANDROLL BAR | Site Address 387 S 1ST ST 101, SAN JOSE, CA 95113 | Inspection Date 03/27/2021 |
| Program PR0422038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name LINH LE | Inspection Time 10:45 - 11:15 |
| Inspected By GINA STIEHR | Inspection Type FOLLOW-UP INSPECTION | Consent By LYNN LE |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

Cited On: 03/24/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/26/2021

Cited On: 03/24/2021

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

Compliance of this violation has been verified on: 03/26/2021

Cited On: 03/26/2021

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

Compliance of this violation has been verified on: 03/27/2021

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Owner initiated reinspection during weekend (\$493/2 hour minimum) for closure incurred on 03/26/2021. Did not observe any evidence of live cockroaches or feces. Observed 4 dead cockroaches behind water heater; operator discarded and cleaned. Facility is working closely with pest control and has provided pest control reports. Facility may reopen.

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 **4/10/2021**. 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: Lynn Le
Emailed report due to COVID19
Signed On: March 27, 2021