

**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<br>FA0253932 - PURA VITAMINA                                     |   | Site Address<br>1678 STORY RD, SAN JOSE, CA 95122 | Inspection Date<br>01/31/2023    |
| Program<br>PR0370006 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |   | Owner Name<br>ERICA CONTERAS                      | Inspection Time<br>13:45 - 14:30 |
| Inspected By<br>HENRY LUU   | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>LEO                                 |                                  |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

Cited On: 01/25/2023

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

**Compliance of this violation has been verified on: 01/26/2023**

Cited On: 01/25/2023

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

**Compliance of this violation has been verified on: 01/26/2023**

**Minor Violations**

N/A

**Measured Observations**

| Item         | Location             | Measurement      | Comments |
|--------------|----------------------|------------------|----------|
| Seafood soup | Walk-in refrigerator | 37.00 Fahrenheit |          |
| Raw shrimp   | Walk-in refrigerator | 37.00 Fahrenheit |          |
| Tomato soup  | Walk-in refrigerator | 35.00 Fahrenheit |          |
| Cooked rice  | Walk-in refrigerator | 39.00 Fahrenheit |          |
| Oysters      | Walk-in refrigerator | 35.00 Fahrenheit |          |

**Overall Comments:**

- On-site for follow-up inspection to verify K35 - equipment, utensils, in good repair, adequate capacity.
- Facility has had walk-in refrigerator repaired.
  - Ambient temperature of the walk-in refrigerator measured between 35F to 38F via IR.
  - All PHF items measured at 41F or below. See measured observations above.
  - Thermometer placed inside the walk-in refrigerator registered at 40F.

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 **2/14/2023**. 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: Leo Cabrera  
 Manager  
 Signed On: January 31, 2023