

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 FA0269544 - HELLA GOOD BURGER		Site Address 87 N SAN PEDRO ST 123, SAN JOSE, CA 95110		Inspection Date 01/31/2025	
Program PR0401066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name IMILY, LLC		Inspection Time 15:45 - 17:15
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By SABRINA	FSC Alexandra Padilla Gonzalez 01/30/2028		

Placard Color & Score
YELLOW
64

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X	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		X			
K14 Food contact surfaces clean, sanitized	X						
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		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

1. In the kitchen area, near the burger building station, staff were observed donning gloves without washing their hands.

Follow-up By
02/05/2025

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Inspector instructed staff to wash their hands before donning new gloves.

2. In the kitchen area, at the flat grill, staff were observed grabbing a raw beef patty from the drawer cooler, placing it on the grill, pinching salt from a container with the same gloves, and grabbing raw onions to place on the beef patty.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Inspector educated staff to change their gloves and wash their hands when switching tasks from handling raw animal meats to ready to eat foods.

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

Inspector Observations:

1. In the kitchen area, near the deep fryer, criss cut and straight cut fries were observed to be held out of temperature control on a speed rack. The fries measured at 47°F and 60°F respectively. Per staff they placed them there about 15-25 minutes prior.

Follow-up By
02/05/2025

2. In the back of house area, at the undercounter cooler, raw beef was measured between 44-47°F. Per staff they were delivered about 3 hours prior. Internal ambient air measured between 45-47°F.

3. In the kitchen area, at the flat grill, a container of grilled onions was measured at 60°F. Per staff they removed it from the cooler about 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Both fries were moved back to working refrigeration equipment to rapidly cool down.

[COS] 2. Some of the beef boxes were moved to a different cooler as it was very full. Internal temperature of the cooler was measured at 37°F.

[COS] 3. The onions were returned to the cooler to rapidly cool.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

In the kitchen area, at the flat grill, staff were observed contaminating a container of raw cut onions by handling them with gloves used to handle raw meat.

Follow-up By
02/05/2025

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] Onions were VC&D. See VC&D report.

Minor Violations

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K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Some of the staff's food handler cards have expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

1. In the kitchen area, at the deep fryer, chicken tenders were observed to be cooling in the fryer baskets. Chicken tenders measured at 150°F and had been finished cooking for about 20 minutes.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

2. In the back of house area, at the undercounter cooler prep surface, a clear plastic container of chicken tenders was observed to be cooling. Tenders measured at 155°F and had been done cooking about 15 minutes prior.

[CA] Cool foods using approved containers which facilitate heat transfer, such as metal.

[COS] Chicken tenders were moved to sheet trays to lay flat on the speed rack.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks the testing materials for their choice of sanitizer, quaternary ammonia.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations:

In the back of house area there is a house hold chest freezer.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Near the soda dispenser there is a canister of CO2 that is unrestrained.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

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Measured Observations

Item	Location	Measurement	Comments
Beef	Undercounter Cooler	47.00 Fahrenheit	
Beef	Drawer Cooler	40.00 Fahrenheit	
Ice Cream Mix	Ice Cream Machine	40.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken Tender	Counter	150.00 Fahrenheit	
Fries	Freezer	10.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Water	Hand Sink	100.00 Fahrenheit	
Burger Patty	Final Cook	170.00 Fahrenheit	
Fries	Speed Rack	60.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 2/14/2025. 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: Alena M. Aaron
General Manager

Signed On: January 31, 2025