

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 FA0261721 - BURGERIM		Site Address 1751 N 1ST ST 10, SAN JOSE, CA 95112	Inspection Date 09/22/2022
Program PR0383827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FAB LLC	Inspection Time 11:45 - 12:20
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By SAI BABA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/20/2022

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

Compliance of this violation has been verified on: 09/22/2022

Cited On: 09/20/2022

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: 09/22/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sour cream	two door open top fridge	39.00 Fahrenheit	
cheese sauce	walk in fridge	40.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	

Overall Comments:

Follow-up inspection to routine inspection conducted on 9/20/2022.

Observed the sour cream and cheese squeeze containers to be held within the refrigerator at 41 F or below.

Facility demonstrated proper sanitizing at 100 ppm chlorine during manual warewashing within the three compartment sink.

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 **10/6/2022**. 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

Sai

Received By: sai baba
 PIC
 Signed On: September 22, 2022