

# 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

|                                                                                 |  |                                                                |                                    |                                      |                                         |                                                                                                                                                                |  |                                         |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------|------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------------|
| <b>Facility</b><br>FA0253734 - CONVENTION CENTER-MAIN KITCHEN                   |  | <b>Site Address</b><br>150 W SAN CARLOS ST, SAN JOSE, CA 95113 |                                    | <b>Inspection Date</b><br>10/28/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>87</b> </div> |  |                                         |
| <b>Program</b><br>PR0304302 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                                | <b>Owner Name</b><br>TEAM SAN JOSE |                                      | <b>Inspection Time</b><br>10:00 - 11:45 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                    | <b>Consent By</b><br>JOSHUA FLOWERS  |                                         |                                                                                                                                                                |  | <b>FSC</b> Joshua Flowers<br>07/14/2030 |

  

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

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

#### Inspector Observations:

**Rock Cod in the hot boxes measured between 119-130°F. Rock Cod final cook temperature was measured at 150°F. Rock Cod in processing of placing in hotel pans from sheet trays measured between 120-140°F.**

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

**[COS] Items were placed on TPHC since removing from oven. Chef Joshua stated their client requested for excess food to be donated. Reaffirmed with Chef that foods on TPHC cannot be returned to temperature control.**

### Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

#### Inspector Observations:

**Parcooked chicken was found in the walk in cooler measuring 41°F.**

**[CA] Parcooking chicken requires a variance from the California Retail Food Code granted by the California Department of Public Health. Provide a variance for parcooking chicken or cease process.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

#### Inspector Observations:

**Food set out as part of the "banquet operations" was not protected from contamination. Chips in the employee buffet area were also not protected.**

**Note: This practice has been observed on several occasions.**

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item               | Location                         | Measurement       | Comments      |
|--------------------|----------------------------------|-------------------|---------------|
| Parcooked Chicken  | Walk in Cooler #7                | 41.00 Fahrenheit  |               |
| Water              | Three Compartment Sink           | 120.00 Fahrenheit |               |
| Water              | Dishwasher                       | 160.20 Fahrenheit |               |
| Water              | Handwash Sinks                   | 100.00 Fahrenheit |               |
| Quaternary Ammonia | Three Compartment Sink           | 200.00 PPM        |               |
| Pasta              | Hot Hold - Employee Buffet Area  | 150.00 Fahrenheit | TPHC          |
| Chicken Tenders    | Walk in Cooler #2                | 19.00 Fahrenheit  |               |
| Rock Cod           | Final Cook                       | 150.00 Fahrenheit |               |
| Melon              | Prep Table                       | 49.00 Fahrenheit  | Diligent Prep |
| Cantaloupe         | Walk in Cooler #5                | 55.00 Fahrenheit  | Cooling       |
| Wild Rice          | Walk in Cooler #8                | 40.00 Fahrenheit  |               |
| Pasta Salad        | Cold Hold - Employee Buffet Area | 41.00 Fahrenheit  | TPHC          |
| Diced Ham          | Cold Hold - Employee Buffet Area | 60.00 Fahrenheit  | TPHC          |
| Batter Mix         | Walk in Cooler #3                | 40.00 Fahrenheit  |               |
| Rock Cod           | Hot box                          | 119.00 Fahrenheit |               |
| Raw Chicken        | Walk in Cooler #4                | 38.00 Fahrenheit  |               |
| Cheese             | Walk in Cooler #6                | 38.00 Fahrenheit  |               |
| Vegan Chicken      | Walk in Cooler #1                | 40.00 Fahrenheit  |               |

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## Overall Comments:

### Notes:

- Per chef, their HR stated that kitchen staff are not required to obtain food handler cards. Per California Retail Food Code, employees of a food facility that is subject to a collective bargaining agreement with its food handlers are exempt from obtaining food handler certificates. CRFC 113948 (e) (10)
- Reviewed temperature logs for refrigeration equipment.
- Chef Michael stated they will switch their practice from parcooking chicken.

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 **11/11/2025**. 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: Joshua Flowers  
Executive Sous Chef  
Signed On: October 28, 2025