

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 FA0255424 - STRAITS RESTAURANT | Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128 | Inspection Date 03/07/2023 |
| Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name STRAITS SANTANA ROW LL | Inspection Time 13:10 - 14:10 |
| Inspected By JASLEEN PURI | Inspection Type FOLLOW-UP INSPECTION | Consent By XU ZHANG |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/02/2023

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

Compliance of this violation has been verified on: 03/07/2023

Cited On: 03/02/2023

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

This violation found not in compliance on 03/07/2023. See details below.

Cited On: 03/02/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 03/07/2023

Minor Violations

Cited On: 03/07/2023

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the internal temperature of cream sauce at 49F and salmon at 49F in the left cold holding prep unit. Per PIC, these items were placed in left cold holding prep unit less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. [COS] Employee moved these items into other functioning cooler.

Follow-up By
03/14/2023

Cited On: 03/02/2023

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

This violation found not in compliance on 03/07/2023. See details below.

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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: Measured ambient air temperature at 49F in the left cold holding prep unit. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
03/14/2023

Measured Observations

| Item | Location | Measurement | Comments |
|------------------|-------------------------------|------------------|----------|
| chicken | middle cold holding prep unit | 41.00 Fahrenheit | |
| cream sauce | left cold holding prep unit | 49.00 Fahrenheit | |
| salmon | left cold holding prep unit | 49.00 Fahrenheit | |
| cut tomatoes | right cold holding prep unit | 40.00 Fahrenheit | |
| ambient air temp | left cold holding prep unit | 49.00 Fahrenheit | |
| chicken | right cold holding prep unit | 41.00 Fahrenheit | |
| ambient air temp | right cold holding prep unit | 40.00 Fahrenheit | |
| ambient air temp | middle cold holding prep unit | 40.00 Fahrenheit | |

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Overall Comments:

Follow Up Inspection

Violation #6M, 22M, 14, 16, 29, 30, 39, 41 and 33 from inspection report dated 3/2/23 are now in compliance.

A second follow up inspection will take place 3/14/23 for violation #7 and 35.

Note: PIC provided invoice dated 3/4/23 for services done on coolers.

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 **3/21/2023**. 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: Xu Zhang
Manager
Signed On: March 07, 2023