

# 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 FA0205651 - REDZONE SPORTS BAR LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131		Inspection Date 09/30/2022	
Program PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE OVERCHOI EXPERIENC		Inspection Time 15:00 - 16:30
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION		Consent By TINA	FSC Not Available	

Placard Color & Score
<b>YELLOW</b>
<b>66</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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				
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		X					N
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

**Inspector Observations: Lack of soap at hand wash sink.**  
**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**  
**[COS] Manager provided soap at hand sink.**

Follow-up By  
10/07/2022

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

**Inspector Observations: Whole fish measured at 80F on prep table. As per employee, this fish is dried fish and do not need cooler. Sticker on the fish states - keep refrigerated or frozen.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**  
**[COS] Fish discarded into garbage bin.**

Follow-up By  
10/07/2022

**Raw eggs, sliced tomatoes in prep unit measured around 52-55F for less than 4 hours. As per manager, they are taking food in and out of prep unit to make orders.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

### Minor Violations

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

**Inspector Observations: Food manager and food handler cards not available.**  
**[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.**  
**Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee cleaning the prep tables and collecting dirty dishes in the kitchen and started to work with food without washing hands.**  
**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.**  
**[COS] Reported hand washing to manager and manager explained hand washing to employees.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Many food containers, buckets, food bags on floor in walk-in coolers and walk-in freezers.**  
**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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: Observed food debris on the inside of the prep unit. [CA] All the coolers and units shall be kept clean.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Soiled wiping cloths stored in the kitchen on prep tables, floors, sink areas.**  
**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Wash-rinse faucet is leaking at dishwasher area.**  
**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Back screen door is damaged near ice machine.**  
**[CA] Back door shall be in good condition and free from gaps.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed food debris and grease on floor, walls and ceilings.**  
**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
RAW EGGS	PREP UNIT	52.00 Fahrenheit	
SOUP	BURNER	158.00 Fahrenheit	
SLICED TOMATOES	PREP UNIT	55.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
NOODLES	WARMER	143.00 Fahrenheit	
EGG ROLLS	REACH-IN FREEZER	0.00 Fahrenheit	
WALK-IN COOLER	KITCHEN	40.00 Fahrenheit	
BEAN SPROUTS	PREP UNIT	41.00 Fahrenheit	
CHICKEN	PREP UNIT	41.00 Fahrenheit	
TOFU	PREP UNIT	40.00 Fahrenheit	
WALK-IN FREEZER	KITCHEN	0.00 Fahrenheit	
FOURFIN WHOLE FISH	PREP AREA	82.00 Fahrenheit	


## Overall Comments:

**FOLLOW UP INSPECTION WILL BE CONDUCTED NEXT FRIDAY. FACILITY IS CLOSED ON TUESDAY AND WEDNESDAY AS PER MANAGER.**

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 **10/14/2022**. 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



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**Received By:** TINA  
MANAGER

**Signed On:** September 30, 2022