

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 FA0205694 - LA PLAYITA		Site Address 1169 REDMOND AV, SAN JOSE, CA 95120		Inspection Date 12/08/2022	
Program PR0305158 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name GUTIERREZ, CANDELARIO &		Inspection Time 12:30 - 13:45
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION	Consent By JUAN GUTIERREZ (PIC)	FSC Not Available		

Placard Color & Score GREEN 88

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						
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		
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		X
K39 Thermometers provided, accurate		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: 1. Food safety certificate (FSC) is expired. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.

2. *repeat* Food handler card (FHC) documentation for food employees is not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Person eating meal plate in the kitchen area. [CA] Eating must occur in designated areas away from food/utensil preparation/storages areas. Examples: dining area or a break room.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: The ceiling panels above the exhaust hood (where the chute passes through), appear to be porous material, have staining, and one is bent resulting in a gap in ceiling. [CA] Replace these ceiling panels with panels that are smooth, durable, non-absorbent, and easily cleanable. Properly fit panels so there are no openings in ceiling.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:
(1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
(2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
(3) be approved for sanitation (e.g. NSF approved).

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom door is not self closing. [CA] Repair so the door self-closes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SOUR CREAM	PREP FRIDGE	39.00 Fahrenheit	
COOKED CHILIES	WALK IN FRIDGE	37.00 Fahrenheit	
CHLORINE	WAREWASH MACHINE	50.00 PPM	
RELLENO	COUNTER	70.00 Fahrenheit	COOLING
SODAS	2 DR GLASS FRIDGE	40.00 Fahrenheit	INFRARED
CHICKEN SOUP	WALK IN FRIDGE	36.00 Fahrenheit	
SOUP	STOVE	171.00 Fahrenheit	
WATER	2 COMP SINK	129.00 Fahrenheit	
PORK CHILE VERDE	HOT HOLD TABLE	147.00 Fahrenheit	
WATER	RESTROOM HANDSINK	100.00 Fahrenheit	

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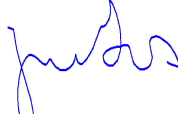
Overall Comments:

Current permit is valid through 12/31/2022. Be sure to pay the most recent invoice (11/15/2022) as soon as possible to avoid late fee. If there are any questions, please contact our department.

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 **12/22/2022**. 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



Received By: JUAN GUTIERREZ
PIC

Signed On: December 08, 2022