

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 02/04/2020	
Program PR0383827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAB LLC		Inspection Time 12:50 - 14:20
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION		Consent By ERIKA TAPIA	FSC Not Available	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification					X		S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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						S
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 PRACTICE	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		
K36 Equipment, utensils, linens: Proper storage and use		X
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted	X	

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water temperature reading measured 115F on the 3-compartment sink faucet in the bar area. [CA] Hot water temperature must be at 120F, and cold running water through a mixing valve. Hot water temperature once it reaches maximum must REMAIN at the required temperature.

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

Inspector Observations: Several food boxes are observed on the floor in the walk-in freezer in the preparation area. [CA] Food must be stored at least six inches (6") above the floor to prevent food contamination or adulteration.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Large CO2 cylinder is observed unchained in the warewashing/dry storage area. [CA] CO2 cylinders empty or full must all be chained to the wall or a rigid structure.

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

Inspector Observations: Wiping towels were observed stored improperly on the cold holding equipment cutting board in the kitchen area. [CA] When not in use, wiping towels must be stored inside an approved sanitizing solution such as Chlorine at 100ppm and/or Quaternary ammonium at 200ppm at all times. This method helps in killing the bacteria that contributes to foodborne illness outbreaks.

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: Employee's personal belongings (cell phone, and black back pack) were observed stored improperly. Cell phone is observed on the cold holding preparation counter in the kitchen area, and back pack stored on the small cart next to cleaned and sanitized utensils in the dry storage area. [CA] Provide lockers or employee personal storage area for employees' personal belongings and ensure the area assigned is away from food, clean equipment, single-use articles, and linens to prevent food contamination.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Food facility tampered with the green placard posted on the door. [CA] The placard shall not be REMOVED, defaced, married, camouflaged, hidden, or obstructed in any way.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	cold holding unit	40.00 Fahrenheit	
grilled salmon	grilled during the time of the inspection	162.00 Fahrenheit	
gilled hamburger	grilled during the time of the inspection	160.00 Fahrenheit	
raw chicken	cold holding drawer	39.00 Fahrenheit	
hot water temperature	3-compartment sink	120.00 Fahrenheit	
warm water temperature	handwashing facility	102.00 Fahrenheit	
grilled chicken	grilled during the time of the inspection	182.00 Fahrenheit	
Quaternary ammonium sanitizing solution	3-compartment sinks in the warewashing and bar areas	200.00 PPM	
raw hamburger patties	cold holding drawer	356.00 Fahrenheit	
raw salmon burger	cold holding drawer	36.00 Fahrenheit	
sliced tomatoes	cold holding unit	40.00 Fahrenheit	

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Overall Comments:

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 **2/18/2020**. 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

Erika Tapia

Received By: Erika Tapia
Shift Lead

Signed On: February 04, 2020