

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 FA0210028 - HOLDERS COUNTRY INN		Site Address 5512 MONTEREY RD, SAN JOSE, CA 95138		Inspection Date 06/17/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 84 </div>		
Program PR0304994 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOLDERS COUNTRY INN INC		Inspection Time 11:00 - 12:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ROSALIA/ JUAN/ HUMBERTO				FSC Dan Rodriguez 12/12/2028

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						
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			S
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						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 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	X	
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	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		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
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: *Cooked sausage in container near steam table measured at 76F. Per PIC, sausage was cooked 2 hours ago.*

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

[SA] *Use time as a public health control and discard in 1 hour.*

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Spray bottle with blue liquid is not labeled in the front counter. Per PIC, it's windex.*

[CA] *Chemicals once removed from original container shall be labeled with common name.*

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: *Loosen and hanging sealant in the ceiling of walk-in freezer and hood on top of dishmachine.*

[CA] *Remove sealant to prevent physical contamination and reseal surface.*

Heavy debris built up under the stove in cookline.

[CA] *Clean and maintain equipment.*

Dust built up on the surface on top of waffle machine and toaster.

[CA] *Clean and maintain.*

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

Inspector Observations: *A hole on the wall near dishmachine area.*

[CA] *Repair holes in structure and maintain in good repair to prevent pest harborage.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *A toaster oven and waffle machine on counter at cookline without a hood.*

[CA] *Submit hood exemption to plan check division for approval. Contact DEH at 408-918-3400 or at <https://cpd.sccgov.org/foodpool-plan-check-program> to obtain plan check requirements.*

Follow-up By
07/01/2024

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand sink employee restroom	100.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	
Cheese	1 door reach-in fridge (end of cookline)	40.00 Fahrenheit	
Cheesecake	Display case	36.00 Fahrenheit	
Ham	6 drawers fridge	37.00 Fahrenheit	
Cut tomato	Open top fridge	41.00 Fahrenheit	
Raw chicken	Walk-in fridge	37.00 Fahrenheit	
Pancake mix	1 door counter fridge cookline	38.00 Fahrenheit	
Beans	Steam table	176.00 Fahrenheit	
Sausage	Counter in container	76.00 Fahrenheit	
Eggs	Counter fridge	40.00 Fahrenheit	
Water	3 compartment sink	145.00 Fahrenheit	
Water	2 compartment sink	124.00 Fahrenheit	
Water	Hand wash sink in front beverage area	100.00 Fahrenheit	
Ice cream	Icecream freezer	18.00 Fahrenheit	
Water	Hand wash sink in kitchen	100.00 Fahrenheit	
Whipped cream	Front counter on ice	52.00 Fahrenheit	TPHC from 8am to noon
Milk	5 doors counter fridge across ice machine in front	35.00 Fahrenheit	
Corn chowder	Food warmer	135.00 Fahrenheit	
Raw beef patty	6 drawers fridge	40.00 Fahrenheit	
Milk	Walk-in fridge	38.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: HOLDERS COUNTRY INN

NEW OWNER: HRJ RESTAURANTS INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/24 - 06/30/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 06/17/24**

***Permit condition: N/A**

***All other food employees must have valid food handler cards within 30 days from hire date.**

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 **7/1/2024**. 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.

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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: Rosalia
Owner
Signed On: June 17, 2024