

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 FA0205439 - ROMAN CAFE		Site Address 1075 TULLY RD 20, SAN JOSE, CA 95122		Inspection Date 02/03/2022	
Program PR0305894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KKHD LLC		Inspection Time 14:45 - 15:40
Inspected By HENRY LUU	Inspection Type RISK FACTOR INSPECTION		Consent By VAN	FSC Binh Du 5/23/2023	

Placard Color & Score

YELLOW

N/A

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						S
K03 No discharge from eyes, nose, mouth	X						S
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		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		X			N
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205439 - ROMAN CAFE	Site Address 1075 TULLY RD 20, SAN JOSE, CA 95122	Inspection Date 02/03/2022
Program PR0305894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KKHD LLC	Inspection Time 14:45 - 15:40
K48	Plan review	
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: *Two to three over-easy fried eggs maintained out in ambient temperature measured between 77F to 80F. Per employee, eggs were cooked approximately two and a half to three hours prior. [CA] Ensure all PHF are held cold at 41F or below, or hot at 135F or above. [COS] Employee voluntarily discarded eggs into the trash. See attached VC&D form.*

Follow-up By
02/07/2022

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Employee observed manual ware washing multi-use utensils in the incorrect order. Employee sanitized then washed and rinsed utensils prior to storing. Sanitizing solution was murky, full of suds, and measured at 100 ppm chlorine. [CA] Ensure all food contact surfaces are properly cleaned and sanitized. Utensils shall be washed, rinsed, and then finally sanitized in a solution of water and chlorine only for a minimum of 30 seconds prior to air drying. [COS] Employee replaced sanitizing solution and rewashed cups.*

Follow-up By
02/07/2022

Minor Violations

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

Inspector Observations: *Employee food handler cards unavailable for review. [CA] Provide valid food handler cards within 30 days.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Only hand wash station in kitchen was obstructed with plastic containers inside wash basin and on top of water spout. [CA] Ensure hand wash stations are unobstructed and easily accessible at all times.*

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
Raw pork skewer	Preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Fancy pork	Preparation refrigerator	41.00 Fahrenheit	Top insert
Milk	4-door upright refrigerator	36.00 Fahrenheit	

Overall Comments:

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices were not assessed during this inspection.

Signature not obtained due to COVID-19 and social distancing parameters.

DEH issued placard is not displayed and/or missing.[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Two butane single burner present and used to cook eggs and meats. Facility lacks ventilation hood. [CA] Facility is not authorized to conduct any cooking using burners. Remove butane burners.

Two major violations were observed during the risk-factor inspection. A follow-up inspection will be conducted on 2/7/2022 to verify compliance. Subsequent follow-up inspections after the first follow-up may be chargeable at \$219 per hour, minimum one

OFFICIAL INSPECTION REPORT

Facility FA0205439 - ROMAN CAFE	Site Address 1075 TULLY RD 20, SAN JOSE, CA 95122	Inspection Date 02/03/2022
Program PR0305894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KKHD LLC	Inspection Time 14:45 - 15:40

hour, during regular business hours, and \$493 per hour, minimum two hours, during non-business hours, upon availability.

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 2/17/2022. 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: Van
Cashier

Signed On: February 03, 2022

Comment: Signature not obtained due to COVID-19 surge.