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 FA0208717 - MARTHA'S KITCHEN		Site Address 311 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 09/02/2021
Program PR0369948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DIOCESE OF SAN JOSE	Inspection Time 15:00 - 16:45
Inspected By	Inspection Type	Consent By		



Comments and Observations

Major Violations

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), 114111

Inspector Observations: Chlorine in warewash machine measured at 0ppm. [CA] Provide proper chlorine concentration in warewash machine (50ppm). [COS] Warewash machine was fixed during time of inspection.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed fresh rodent droppings and a dead rodent in the dry storage room. Observed 1 live cockroach under warewash machine. [CA] Ensure facility is free of pests and vermin. Deep clean and recommend working with professional pest control.

Minor Violations

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, 114256, 114256, 114256, 114257, 114257, 114259, 11

Inspector Observations: Observed front doors and delivery doors to be open. [CA] Ensure doors are closed except for employee access and deliveries.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
chlorine	warewash	0.00 PPM	
cooked cauliflower	hot hold	179.00 Fahrenheit	
chlorine	warewash	50.00 PPM	
spaghetti	walk-in cooler	45.00 Fahrenheit	cooling on cooling rack

Overall Comments:

Limited inspection based off violations found in complaint investigation.

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/16/2021. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Diana Beltran

Operations Manager

Signed On: September 02, 2021