

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 FA0279182 - WORLD FRESH FRUITS & KHO BO INC		Site Address 3005 SILVER CREEK RD 126, SAN JOSE, CA 95121		Inspection Date 02/02/2024	
Program PR0421268 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06			Owner Name WORLD FRESH FRUITS & K		Inspection Time 13:45 - 16:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By THI NGUYEN	FSC Exempt		

Placard Color & Score
RED
59

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		
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures		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	
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	X	
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		
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		

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K48 Plan review		
K49 Permits available		X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: THE HAND WASH SINK IS COMPLETELY BLOCKED BY A MICROWAVE PLACED ON TOP. NO PAPER TOWELS ARE IN THE WALL DISPENSER. [CA] THE HAND WASH SINK MUST BE ACCESSIBLE AT ALL TIMES AND FULLY STOCKED WITH PAPER TOWELS AND SOAP.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND EGGS AT ROOM TEMPERATURE. [CA] STORE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND COOKED STICKY RICE WITH BANANA WRAPS AT ROOM TEMPERATURE WITHOUT A LABEL AND WITHOUT ANY INFORMATION OF THE SOURCE. [CA] COOKED FOOD IS NOT ALLOWED TO BE SOLD WITHOUT A LABEL AND WITHOUT RECEIPT TO CONFIRM ITS SOURCE. THE OWNER WILL TAKE IT HOME.

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

Inspector Observations: FOUND 3 LIVE COCKROACHES ON THE REACH DOWN FREEZER IN THE BACK ROOM AND ONE DEAD SQUASHED ON THE DUST PAN HANDLE. [CA] NO COCKROACHES SHALL BE IN THE FOOD FACILITY. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. HIGHLY RECOMMEND TO HAVE A PEST CONTROL COMPANY PROVIDE A TREATMENT. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: THE OWNER HAS REQUESTED A RE-INSPECTION AFTER HOURS, ON SATURDAY. THE COST WILL BE \$629 MINIMUM 2 HOURS. IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$290 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR.

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: FOUND THE HOT WATER AT 115 AT THE 3 COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A FOOD WORKER CUTTING AND TRIMMING THE JACKFRUIT. [CA] NOT FOOD PREPARATION IS ALLOWED.

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

Inspector Observations: FOUND THE FOOD BOXES STORED ON THE FLOOR IN THE DISPLAY AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: THE ENVIRONMENTAL PERMIT HAS EXPIRED AND YOU ARE OPERATING WITHOUT A PERMIT. {CA} THE PERMIT FEE MUST BE PAID IN ORDER FOR THE FACILITY TO BE RE-OPENED. BALANCE: \$946.25 THE PERMIT FEE MUST BE PAID WITHIN 48 HRS OTHER WISE THE FOOD FACILITY WILL STAY CLOSED.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	115.00 Fahrenheit	
FROZEN FISH	REACH DOWN FREEZER	10.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING LIVE AND DEAD COCKROACHES ON TOP OF THE THE REACH DOWN FREEZER IN THE BACK ROOM.

THIS FACILITY IS DELINQUENT \$946.25. YOU CANNOT OPERATE WITHOUT A PERMIT. THE PERMIT FEE MUST BE PAID PRIOR TO RE-OPENING THE FACILITY IF THE COCKROACH ISSUE IS ADDRESSED. YOU HAVE UP TO 48 HRS TO PAY THE PERMIT FEE OR THE FACILITY WILL STAY CLOSE.

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 **2/16/2024**. 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.

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.

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: THI NGUYEN
OWNER

Signed On: February 02, 2024