

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 FA0261126 - CHOICELUNCH		Site Address 1615 REMUDA LN, SAN JOSE, CA 95112		Inspection Date 06/09/2025		Placard Color & Score GREEN N/A		
Program PR0382849 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CHOICE FOODSERVICES, IN		Inspection Time 14:30 - 16:20			
Inspected By MINDY NGUYEN		Inspection Type RISK FACTOR INSPECTION		Consent By ALONSO				FSC ELGIN AJ 6/29/2027

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						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		
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		
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	X	
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	X	
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	
K58	Placard properly displayed/posted	

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: Measured hot water at 3-compartment sink and prep sink to be approximately 108F.

[CA] Provide hot water (120F) at these sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the warehouse area: observed approximately 5 large deceased cockroaches in sticky traps. Observed approximately 5-8 old rodent droppings on the floors, along the walls/under shelving. No other evidence of vermin was observed.

Follow-up By
06/19/2025

[CA] Keep facility clear of vermin and droppings.

Note: monthly pest control reports were provided from ecolab. Some reports mentioned some rodent activity. A follow-up inspection will be conducted to confirm compliance.

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

Inspector Observations: Observed open bags of food in the dry storage room.

[CA] After opening bags of food, store inside rigid containers with tight-fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Quaternary ammonia test strips were not available.

[CA] Keep sanitizer test strips available.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the ice machine's drain pipe extended into the floor sink.

Observed 2-compartment sink faucet was leaking.

[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink rim to prevent wastewater backflow.

Repair the leak at the 2-compartment sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	108.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	
WARM WATER	HANDSINK, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CURRY	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
MILK, YOGURT	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
VEGETABLES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN, PASTA	WALK-IN REFRIGERATOR	49.00 Fahrenheit	TO BE DISCARDED
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	

Overall Comments:

Notes:

- PIC stated the facility only uses the 3-compartment sink to manually wash dishes, and they don't use the dishwasher. Before using the dishwasher again, ensure it is able to sanitize dishes in 50ppm chlorine.
- A follow-up inspection will be conducted. The first follow-up is free of charge. Any subsequent inspections will be billed \$298/hr during business hours.

Due to technical difficulties, this report will be emailed.

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 **6/23/2025**. 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: Alonso Guerrero
Shift Leader
Signed On: June 09, 2025