

**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**

<b>Facility</b> FA0206337 - THE FARMERS UNION		<b>Site Address</b> 151 W SANTA CLARA ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 10/28/2025	
<b>Program</b> PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> 151 PARNTERS, LLC		<b>Inspection Time</b> 13:35 - 16:10
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> TRUMAN	<b>FSC</b> Salvador Martinez 04/12/2030		

**Placard Color & Score**  
**YELLOW**  
**68**

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	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		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	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	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	X	
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

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

**Inspector Observations:**

**1. Fries and grilled chicken were found stored on a speed rack and near the kitchen cookline. Fries measured between 56-60°F and chicken measured between 90-100°F. Per chef, the fries were removed about an hour prior and the chicken was cooked about an hour and half ago.**

Follow-up By  
10/30/2025

**2. On a cart near the grill a sheet tray of fries and a hotel pan of chicken wings were found stored out of temperature control.**

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

**[COS] Chef agreed to place items on TPHC and discard within 4 hours of removal from temperature control.**

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

**Inspector Observations:**

**1. Observed Vermin: Documented in the following areas:**

- In the basement area, at the back end of a hallway off the main room, an old deceased rodent body was found on a sticky trap.
- Rodent droppings were found throughout the basement of the facility.
- A dead cockroach was found near the handsink at the kitchen area.
- A live cockroach was found on the prep cooler across the cookline in the kitchen near the handwash sink.

Follow-up By  
10/30/2025

**2. Photographs: Taken for documentation purposes.**

**3. Supervisor Notified: Yes**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. Complete corrections within 48 hours prior to the follow up inspection.**

**[COS] Staff removed the deceased body.**

**[COS] The live cockroach was eliminated. No other evidence observed.**

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

**Grilled chicken in a 1/3 hotel pan was found stored on a speed rack with plastic tightly covering it. Per chef, it had been cooling for about an hour and a half. Chicken measured between 90-100.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.**

**[COS] Grilled chicken was placed on a sheet try and moved to the walk in freezer to rapidly cool.**

K14 - 3 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

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**Inspector Observations:**

**Quaternary Ammonia at the three compartment sink measured at 150 PPM.**

**Note: No active warewashing was occurring.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

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:**

**A bowl of beaten raw eggs were found stored on top of a sheet tray of fries in the walk in freezer.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations:**

**Facility is storing open foods in containers in the basement storage area.**

**[CA] The basement storage area shall be for the storage of unopened prepackaged non-PHF's in their original containers.**

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:**

**The smoker is in disrepair and not working.**

**[CA] Ensure to maintain the equipment clean and in good repair.**

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:**

**The handwash sink in the kitchen has a leak at the ptrap.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

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

**Inspector Observations:**

**1. Facility has removed the ceiling tiles of the basement area.**

**2. The ceiling tiles near the smoker and cookline have an accumulation of grease and grime.**

**Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	150.00 PPM	
Fries	Speed Rack	60.00 Fahrenheit	
Beer	Walk in Cooler	37.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Chicken	Cart	76.00 Fahrenheit	
Meat	Walk in Cooler	38.00 Fahrenheit	IR
Fries	Walk in Freezer	29.00 Fahrenheit	IR
Water	Handwash Sinks	100.00 Fahrenheit	
Eggs	Walk in Freezer	30.00 Fahrenheit	
Chicken	Speed Rack	100.00 Fahrenheit	

## Overall Comments:

**Yellow:**

**Notes:**

- Please contact district specialist, Alexander Alfaro ([alexander.alfaro@deh.sccgov.org](mailto:alexander.alfaro@deh.sccgov.org)), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Requirements Before Follow Up Inspection:

1. Eliminate all gaps and potential entry points in the basement.
2. Reinstall the drop ceiling in the basement.
3. Submit a copy of the pest control report from a licensed provider.

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 **11/11/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Salvador  
General Manager

**Signed On:** October 28, 2025