

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 FA0275830 - BLUE MONKEY CAFE & RESTAURANT		Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 01/09/2025
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BLUE MONKEY CORPORATI	Inspection Time 15:30 - 16:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HELEN C.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/07/2025

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

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/07/2025

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

Compliance of this violation has been verified on: 01/09/2025

Cited On: 01/09/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Egg rolls and sticky rice maintained inside the warming unit for bowls, and cooked vermicelli maintained out in ambient temperature, subjected to time as a public health control (TPHC) lacked labels. Manager stated that items were just prepared less than an hour prior.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Times provided for items subjected to TPHC.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Live clams	Walk-in refrigerator	37.00 Fahrenheit	
Tofu	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Crab meat	Food preparation refrigerator	40.00 Fahrenheit	
Bean sprouts	Ice bath	40.00 Fahrenheit	
Raw beef steak	Food preparation refrigerator	41.00 Fahrenheit	
Cooked blood clam	Grill	192.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Raw oysters	Walk-in refrigerator	35.00 Fahrenheit	
Cooked pork kidney	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection.

- Facility has corrected the following:

- K06M - Inadequate handwash facilities: supplied or accessible;

- Hand wash stations observed with warm water, hand soap, and paper towels that were easily accessible and readily available.

- K07M - Improper hot and cold holding temperatures:

- All temperatures measured within required limits. See measured observations above.

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- Facility has earned a green pass placard.

- Continue to address all other violations noted on previous inspection report.

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 1/23/2025. 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: Helen C.
Manager

Signed On: January 09, 2025