

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 FA0207027 - SENSES RESTAURANT | | Site Address 175 S CAPITOL AV K, SAN JOSE, CA 95127 | | Inspection Date 03/16/2021 | |
| Program PR0306364 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name HTN INVESTMENT CORP | | Inspection Time 11:30 - 12:30 |
| Inspected By HELEN DINH | Inspection Type ROUTINE INSPECTION | | Consent By TIEN & HAO | FSC Hao Nguyen 11/6/23 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 89 |

| 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 | | | | | | |
| 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 | | | | | | S |
| 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 | 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 | | |
| 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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Lacking mounted paper towel dispenser at the front hand wash station. [CA] Install mounted paper towel dispenser.

2. Lacking mounted soap dispenser at the front hand wash station. [CA] Install mounted soap dispenser.

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

Inspector Observations: Found several containers stored on the floor in the small storage area near the walk-in-freezer. [CA] Food shall be stored a minimum of 6 feet off the floor.

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: 1. Lacking a goose neck faucet at the warewash sink. Observed ONLY a spray nozzle at the right side compartment. [CA] Install a goose neck faucet or install an extendable goose neck faucet.

2. Lacking chlorine test strip to test concentration of sanitizer. [CA] Provide chlorine test strip.

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: Found several household bins being used to store food related items throughout the facility. [CA] Remove household bin, use approved commercial containers/equipments.

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: Found a leaking faucet at the warewash sink. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

| Item | Location | Measurement | Comments |
|------------|-----------------------------|-------------------|--------------------|
| beef | 2 door reach in | 50.00 Fahrenheit | process of cooling |
| milk | reach in | 37.00 Fahrenheit | |
| hot water | warewash/prep/mop | 125.00 Fahrenheit | |
| shell eggs | 3 door upright | 40.00 Fahrenheit | |
| ambient | 2 door upright freezer | 5.90 Fahrenheit | |
| pho broth | walk-in-freezer | 28.00 Fahrenheit | |
| warm water | handsink (back, front & RR) | 100.00 Fahrenheit | |
| chlorine | sani bucket | 100.00 PPM | |

Overall Comments:

Facility opened on March 16, 2021

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Nem Restaurant Inc

NEW FACILITY NAME: Nem Restaurant

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The applicant has completed the application for an Environmental Health Permit.

FP14:\$1435.00 **Operator shall be billed.**

****Permit Condition: Permit approved contingent upon a re-installation of same model hand wash station near warewash area within 10 days.****

Note: Facility has a 1-compartment sink (indirect) without a drain board, however there is a prep table adjacent to it. If prep table is removed, facility shall install drain board to prep sink.

Permit issued and valid: 4/01/21 - 3/31/22.

This report serves as a temporary permit until the official permit is mailed to the facility. Post permit in public view.

***Structural Review inspection conducted on 3/16/21.**

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

Okay to operate as of 3/16/21.

Signature not obtained. A copy of this report will be emailed to the operator.

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 **3/30/2021**. 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.

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: _____

Signed On: March 16, 2021