

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 FA0206933 - THE HAPPY HOOLIGANS		Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118		Inspection Date 10/29/2019	
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name INTERNAL LIGHT INC		Inspection Time 15:30 - 17:30
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION	Consent By CHRISTIAN MURPHY	FSC VAN H LAM 09/10/2020		

Placard Color & Score
GREEN
81

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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				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					N
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 PRACTICE	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	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K14 - 8 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

Inspector Observations: AUTOMATIC DISHWASHING MACHINE CHLORINE SANITIZER MEASURED 0PPM [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] USE THE L SHAPED 3 COMPARTMENT SINK TO MANUAL WAREWASH. PROPERLY RE-WASH AND SANITIZE ALL AFFECTED UTENSILS.

Follow-up By
10/31/2019

Minor Violations

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

Inspector Observations: FOOD DEBRIS IN THE HAND WASH SINK [CA] USE THE HAND WASH SINK FOR HAND WASHING ONLY.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: CHEMICAL SPRAY BOTTLES UNLABELED AND IMPROPERLY STORED NEAR TAKE OUT CONTAINERS [CA] LABEL CONTAINERS WITH THE PRODUCT COMMON NAME. RELOCATE THE BOTTLES TO A DESIGNATED CHEMICAL STORAGE AREA.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: DUST BUILD UP ON THE COOK LINE HOOD FILTERS [CA] KEEP THIS EQUIPMENT CLEAN. FOOD DEBRIS IN THE HAND WASH SINK [CA] USE THE HAND WASH SINK FOR HAND WASHING ONLY.

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: SPRAY NOZZLE EXTENDS INTO THE BASIN [CA] PROPERLY STORE OR REDUCE THE LENGTH TO RETAIN A 1 INCH AIR GAP ABOVE THE SINK BASIN.

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

Inspector Observations: FOOD/ORGANIC BUILD UP ON THE WALLS BEHIND THE COUNTER STEAM TABLE [CA]KEEP ALL WALLS/FLOORS/CEILINGS IN A CLEAN CONDITION.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FAUCET AT HAND WASH SINK	110.00 Fahrenheit	
HOT WATER FAUCET	L SHAPED 3 COMPARTMENT SINK	125.00 Fahrenheit	
CHLORINE SANITIZING RINSE	AUTOMATIC DISHWASHING MACHINE	0.00 PPM	
MAC AND CHEESE	COUNTER TOP STEAM TABLE	138.00 Fahrenheit	
VEGAN FOODS	2 DOOR PREP REFRIGERATOR	40.00 Fahrenheit	
BEANS	COUNTER TOP STEAM TABLE	144.00 Fahrenheit	
VEGAN FOODS	2 DOOR PREP REFRIGERATOR	40.00 Fahrenheit	
SALSA	1 DOOR PREP UNIT	38.00 Fahrenheit	

Overall Comments:

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 **11/12/2019**. 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.

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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: CHRISTIAN MURPHY
MANAGER

Signed On: October 29, 2019