## **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 FA0207216 - THE NEW LOS MANGOS BAR AND GRILL                 |                                    | Site Address<br>1860 THE ALAMEDA ST, SAN JOSE, CA 95126 |                                 | Inspection Date<br>04/20/2022    |
|---|------------------------------------|---|---------------------------------|----------------------------------|
| Program PR0300013 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                    |   | Owner Name<br>TERRI LYNN WEEMAN | Inspection Time<br>13:20 - 15:00 |
| Inspected By MAMAYE KEBEDE  | Inspection Type LIMITED INSPECTION | Consent By<br>LAURA AUDIFFRE                            | D                               |                                  |



### **Comments and Observations**

### **Major Violations**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Due to the power shutoff, there is not hot water supply on any of the sinks. [CA] Provide 120 OF hot water on the three compartment warewash sink and 100 OF warm water on the handwash sink. Until hot water is restored, the facility shall be closed.

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

Inspector Observations: Many fresh rodent droppings were observed in the cooking and kitchen areas. [CA] Eliminate rodents from the facility by a legal method. Until the rodent droppings are properly cleaned, the facility shall be closed.

### **Minor Violations**

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: Excessive oil, grease, and dust accumulation is observed on the screens covers of the exhaust hood and the make-up air screen covers located in the cooking and kitchen areas.

[CA] Conduct a thorough cleaning on exhaust and make-up air screens immediately.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256, 114256, 114256, 114256, 114257, 114257, 114259, 11

Inspector Observations: There are a lot of holes on the ceiling and on the wall of the cooking area and back in the kitchen and storage areas which are used for rodents to get into the restaurant.

[CA] Fix the structural issues before opening the facility.

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

Inspector Observations: There is an excessive mold, grease, and oil accumulation on the wall and ceiling in the cooking and the kitchen area.

[CA] Replace the falling ceiling panels, and clean the mold, grease, and oil accumulation on the ceiling.

## **Performance-Based Inspection Questions**

N/A

### **Measured Observations**

Ν/Δ

# **Overall Comments:**

Note: 1. The owner, on 4/8/2022, informed this office that the facility will be closed permanently. Upon a site visit conducted on 4/12/2022, the facility was observed to be closed. Therefore, our office inactivated the account. But today, while working around the restaurant, I saw a fire truck stationed outside the facility and stopped by to check what was going. The fire department people said a fire is reported from the restaurant. Even if the facility is inactive, the operators has reopen and continue operating in the restaurant. Due to a major structural issues, the fire department and an employee from PG&E could not find the source of the fire. The fire did not cause any damage to the facility, but the power supply to the restaurant is shutoff.

2. The facility does not have a permit with this department. There is no power supply, and there is a huge structural issue that need to be addressed in the cooking area and back in the kitchen. Therefore, the facility shall be closed until power is restored, the

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| Program   | 1000 THE ALAWADA  | Owner Name    | Inspection Time               |
| PR0300013 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC  | TERRI LYNN WEEMAN                                       | 13:20 - 15:00 |                               |

structural issues are fixed with plan submitted and approved by our office and the building department, and a permit is issued by our office. Elizabet Tobin, Supervising Registered Environmental Health specialist has approved the closure.

P.S. Employees took all the perishable foods that were inside the fridge and the freezer.

## **CLOSURE / PERMIT SUSPENSION NOTICE**

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 <u>5/4/2022</u>. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Laura Audiffred

Manager

Signed On: April 20, 2022