

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 FA0205439 - ROMAN CAFE		Site Address 1075 TULLY RD 20, SAN JOSE, CA 95122	Inspection Date 02/07/2022
Program PR0305894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name KKHD LLC	Inspection Time 10:30 - 11:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HIEN LUONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/03/2022

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

Compliance of this violation has been verified on: 02/07/2022

Cited On: 02/03/2022

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

Compliance of this violation has been verified on: 02/07/2022

Minor Violations

Cited On: 02/07/2022

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

Inspector Observations: Three-compartment sink for manual ware washing was set up incorrectly. Middle and right compartments of the sink were set up with water and chlorine sanitizer. Manual ware washing was not observed at the time. [CA] Ensure three-compartment sink is set up properly for ware washing. Utilize middle compartment for clean water to rinse off soap after the washing process.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Sanitizing bucket	100.00 PPM	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Fancy pork	Preparation refrigerator	41.00 Fahrenheit	Top insert
Chlorine sanitizer	Three-compartment sink	100.00 PPM	

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 **2/21/2022**. 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: Hien Luong
Manager

Signed On: February 07, 2022

Comment: Signature not obtained due to COVID-19 surge.