

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 FA0209763 - BRITANNIA ARMS ALMADEN VALLEY		Site Address 5027 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 01/19/2023	
Program PR0303940 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name 3 BEAUTIFUL DAUGHTERS		Inspection Time 11:15 - 12:30
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION	Consent By MICHAEL NORTH	FSC Michael North 07/23/2023		

Placard Color & Score GREEN 95

RISK FACTORS AND INTERVENTIONS		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						
K06	Adequate handwash facilities supplied, accessible	X						
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						
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		
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		
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		
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cheese in the cold holding unit across the cook line measured between 45 to 47F [CA] Maintain PHF's at or below 41F for cold holding.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Unused equipment/furniture stored in the rear of the facility. [CA] Keep facility free of unused equipment and or furniture.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cheese	Cold holding insert - across cookline	47.00 Fahrenheit	
Hot Water	Ware wash sink	120.00 Fahrenheit	
Quat	Sanitizing bucket	200.00 PPM	
Chlorine	Mechanical dishwasher	50.00 PPM	
Meat	Three door reach in freezer	5.00 Fahrenheit	
Beverage	Beverage Walk in	38.00 Fahrenheit	
Fish	Under counter reach in across cookline	40.00 Fahrenheit	
Fries	Outdoor reach in	4.00 Fahrenheit	
Wings	Pull out reach in	40.00 Fahrenheit	
Cheese	Walk in - outdoor	37.00 Fahrenheit	
Salad	Single door under counter reach in	37.00 Fahrenheit	
Dressing	Sliding door reach in	39.00 Fahrenheit	
Rice	Cooling Tray	81.00 Fahrenheit	
Hot Water	Hand wash - bar	100.00 Fahrenheit	
Hot Water	Hand wash sink - Restroom	100.00 Fahrenheit	
Sliced tomatoes	Cold holding insert - across cookline	40.00 Fahrenheit	
Ham	Walk in - outdoor	36.00 Fahrenheit	
Fish	Walk in - outdoor	36.00 Fahrenheit	
Meat	Walk in - outdoor	36.00 Fahrenheit	
Hot Water	Ware wash bar	120.00 Fahrenheit	

Overall Comments:

Note:

-> **The outdoor storage units shall be used to store prepackaged foods or non potentially hazardous food such as canned goods, paper goods etc.**

-> **Mens lacking was missing cove basing. As per manager it was grandfathered in at the time of change of ownership. File review will be conducted to verify.**

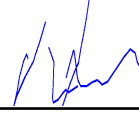
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/2/2023. 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: Julia Jones
Manager

Signed On: January 19, 2023