

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 FA0252416 - SAVORY WRAPS		Site Address 2066 TULLY RD, SAN JOSE, CA 95122		Inspection Date 11/08/2019	
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FORTUNATIS LLC		Inspection Time 12:00 - 14:00
Inspected By JASON SONG	Inspection Type ROUTINE INSPECTION		Consent By QUYNH	FSC Exempt	

Placard Color & Score GREEN 85
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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						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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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 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		
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		X
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		
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

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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: Measured pork blood in food prep cabinet at 43F. Thermometer in cooler displays 40F. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Numerous items cooling in walk-in cooler measured between 43F - 47F. Per operator, all items prepared or purchased today (<4 hours) Multiple cooling items tightly covered or stored in deep containers. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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: Measured hot water sanitization of mechanical warewash machine at 150F. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Lack of 6" overhang of ventilation hood above gas powered stove. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Lack of cove base in restrooms. [CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Four top stove installed without prior approval from this department. Stove sits beyond canopy of ventilation hood and lacks nozzles for ANSUL system. Per operator, stove used to boil or steam rice noodle/paper only. [CA] Submit plans to submit to this department for installation of 4-top stove. Alternative solutions may be permitted, but proposal shall be submitted to this department for review.

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>
Pork blood	Food prep cabinet	43.00 Fahrenheit	
Fish cake	Food prep insert	44.00 Fahrenheit	
Chicken	Stove	207.00 Fahrenheit	
Hot water	Warewash sink	136.00 Fahrenheit	
Hot water sanitization	Mechanical warewash sink	150.00 Fahrenheit	
Rice cake, fried	Walk-in cooler	47.00 Fahrenheit	Cooling <6 hours
Chlorine	Warewash sink	100.00 PPM	
Steamed pork	Walk-in cooler	44.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: QOLOR, LLC. NEW FACILITY NAME: NAM GIAO RESTAURANT

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

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FP10 \$789 **NO PAYMENT RECEIVED TO BE BILLED**

Permit issued and valid: 12/01/2019 - 11/30/2020

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 11/08/2019**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Okay to operate as of today.

-Other handouts. TPHC, COOLING, THAWING, DELI SLICER, REFRIGERATOR STORAGE, CHLORINE USE, AND COOKING TEMPERATURES

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 **11/22/2019**. 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.

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: Quynh Le
Owner
Signed On: November 08, 2019