

**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 FA0206761 - KATEGNA ETHIOPIAN RESTAURANT		Site Address 1663 W SAN CARLOS ST ABC, SAN JOSE, CA 9512	Inspection Date 03/09/2023
Program PR0304765 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TESFAYE A. GETAHAUN & MI	Inspection Time 09:45 - 10:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MEBRAT MESFIN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/07/2023  
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5  
**Compliance of this violation has been verified on: 03/09/2023**

**Minor Violations**

Cited On: 03/09/2023  
 K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification  
**Inspector Observations: There is no a food safety manager certified person in the facility.**  
**[CA] Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.**  
**Food Safety Manager certificate class may be taken on the following websites:**  
 1. **Premier Food Safety:**  
<https://www.premierfoodsafety.com/food-manager-certification/california>  
 2. **Learn 2 Serve:**  
<https://www.360training.com/learn2serve/food-safety-manager/California>  
 3. **Serve Safe Manager:**  
<https://www.servsafe.com/ServSafe-Manager>  
**Couple of the employees do not have food handler cards.**  
**[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.**  
**California approved Food Handler Card (FHC) class providers**  
**All Directory Listing**  
**(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statu**  
**sID=4nsi.org)**

**Follow-up By**  
**05/08/2023**

Cited On: 03/09/2023  
 K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)  
**Inspector Observations: Some food products on boxes were stored on the floor back in the kitchen area.**  
**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.**

**Follow-up By**  
**03/09/2023**

Cited On: 03/09/2023  
 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: The freezer used back in the preparation area is a household standard one.**  
**[CA] Equipment used in the facility must be NSF/ANSI approved or ETL/UL sanitation listed one.**

**Follow-up By**  
**05/08/2023**

Cited On: 03/09/2023  
 K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1  
**Inspector Observations: Couple of the light panels are missing shatterproof covers.**  
**[CA] Replace the missing shatterproof covers.**

**Follow-up By**  
**05/08/2023**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0206761 - KATEGNA ETHIOPIAN RESTAURANT	<b>Site Address</b> 1663 W SAN CARLOS ST ABC, SAN JOSE, CA 95128	<b>Inspection Date</b> 03/09/2023
<b>Program</b> PR0304765 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> TESFAYE A. GETAHAUN & MEBRAT L. MESFIN	<b>Inspection Time</b> 09:45 - 10:30

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine	Mechanical dishwasher	50.00 Fahrenheit	
Beefg	Upright freezer	0.00 Fahrenheit	
Beef	Upright fridge	37.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

## Overall Comments:

**Note: This is a follow-up inspection to the routine inspection that was conducted on 03/07/23. During the time of the routine inspection multiple live and dead cockroaches were observed back in the kitchen area, and for that reason the facility was closed.**

**During today's follow-up inspection, no live or dead cockroaches were observed in the facility. Therefore, the facility is open for service. The owner is told to conduct a regular thorough cleaning and seek a pest control company routine inspection.**

**The above listed violations must also be corrected ASAP.**

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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 **3/23/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** MEBRAT MESFIN  
Owner

**Signed On:** March 09, 2023