

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 FA0260937 - COUNTER. THE	Site Address 3055 OLIN AV 13040, SAN JOSE, CA 95128	Inspection Date 06/01/2023
Program PR0382543 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THE COUNTER SANTANA RC	Inspection Time 13:00 - 13:40
Inspected By JASLEEN PURI	Inspection Type FOLLOW-UP INSPECTION	Consent By RICHARD MOORE

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 05/30/2023

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: 06/01/2023

Cited On: 05/30/2023

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

This violation found not in compliance on 06/01/2023. See details below.

Cited On: 06/01/2023

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

Inspector Observations: Observed 4 live cockroaches at back area where CO2 tanks are stored near electrical panels. No other activity observed at this location. Operator provided pest control receipt dated 5/31/23. [CA] Ensure food facility is kept free from vermin. Recommend getting emergency pest control service. Will conduct another follow up inspection on 6/6/23 to ensure compliance of violation # 23M (vermin issue). If any live vermin are observed during the second follow up inspection, facility will be closed. Second follow up inspection will be a charged inspection of \$219/hr. Note: Discussed fixing weather strip on back door and lighting in back as well by 6/6/23.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
utensil surface temp	high temp dishwashing machine	150.00 Fahrenheit	thermolabel

Overall Comments:

Follow Up Inspection

Measured utensil surface temperature less than 150F in the high temperature dishwashing machine. Per PIC, employees are using the dishwashing machine to wash some dishes but they are sanitizing all dishes in the 3-comp-sink manually. Per PIC, owner is looking into repairing and possibly replacing dishwashing machine and water heater. If replacing equipment that is not like for like, must submit plans to the Santa Clara county plan check department and get prior approval.

Note: Consulted with Supervisor Elizabeth Tobin.

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 **6/15/2023**. 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.

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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: Richard Moore
Manager

Signed On: June 01, 2023