

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 FA0207120 - PROVINCE SJ LLC		Site Address 1788 N 1ST ST 10, SAN JOSE, CA 95112		Inspection Date 03/10/2026	
Program PR0306049 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name PROVINCE SJ LLC		Inspection Time 13:45 - 16:00
Inspected By LAWRENCE DODSON	Inspection Type ROUTINE INSPECTION	Consent By LUIS KU	FSC Santos De La Concha Reyes 4/14/2026		

Placard Color & Score
GREEN
78

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Various PHF held in preparation refrigerator measured >41F,<135,>4hrs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Per PIC PHF was placed in preparation refrigerator at 7am. PHF was voluntarily condemned and destroyed due to temperature abuse.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of single use paper towels at dispenser in dishstation.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Several live drain flies observed in secondary kitchen.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food storage of dry goods temporarily relocated to warehouse area.[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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: Food preparation sink is located in the construction area and not accessible. [CA] The food prep sink shall be accessible and/or unobstructed at all times. [SA] The operator has conditional approval to use the available 3 compartment sink for food preparation, provided they: 1. Provide a secondary containment within the sink. 2. properly clean and sanitize sink prior to use. 3.Preparation in the sink is limited to the hours of 7am to 9am when the dishstation is not used for washing.

Preparation refrigerator #2 is not maintaining PHF at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of hanging thermometers in preparation refrigerators at cook line.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Operator is remodeling main kitchen.(removing equipment ,addition of equipment and changes to plumbing and surfaces). [CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Follow-up By
03/13/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	hand wash sink	100.00 Fahrenheit	
sanitizer concentration	sanitizer bucket	200.00 PPM	quaternary ammonium
cooked chicken	preparation refrigerator 2	48.00 Fahrenheit	VCD
bean sprouts	preparation refrigerator 2	55.00 Fahrenheit	VCD
preparation refrigerator 3	kitchen	40.00 Fahrenheit	
cooked vegetables	preparation refrigerator 2	55.00 Fahrenheit	VCD
shrimp cooked	preparation refrigerator 2	47.00 Fahrenheit	VCD
cooked beef	preparation refrigerator 3 / lower drawer	50.00 Fahrenheit	VCD
walk-in refrigerator	storage	36.00 Fahrenheit	
beef ribs	walk-in refrigerator	37.00 Fahrenheit	
salmon	preparation refrigerator 1	38.00 Fahrenheit	
cooked pasta	preparation refrigerator 1	50.00 Fahrenheit	VCD
sanitizer concentration	mechanical dishwasher	50.00 PPM	
preparation refrigerator 2	kitchen	46.00 Fahrenheit	

Overall Comments:

AT THE TIME OF INSPECTION, ACTIVE CONSTRUCTION IN THE MAIN KITCHEN WAS OBSERVED. NO FOOD PREPARATION WAS OBSERVED IN THE MAIN KITCHEN. A SECONDARY KITCHEN IS AVAILABLE FOR USE BUT LACKS A DEDICATED FOOD PREPARATION SINK.

***CONSTRUCTION AREA APPEARS TO BE CORDONED OFF AND SECONDARY KITCHEN APPEARS TO BE FREE OF DUST/DEBRIS FROM CONSTRUCTION.**

OPERATOR IS HEREBY GIVEN 48HRS TO:

- 1. SUBMIT PLANS FOR REMODEL/REMOVAL OF EQUIPMENT/ADDITION OF EQUIPMENT.**
- 2. PROVIDE SAFETY MEASURES FOR ENSURING FOOD IS SAFE FROM CONTAMINATION OF DUST AND DEBRIS**
- 3. PROVIDE PROCEDURE FOR PREPARATION OF FOOD WITHOUT A FOOD PREPARATION SINK (CLEANING AND SANITIZING 3 COMPARTMENT SINK AND HOURS THE SINK WILL BE USED AS A FOOD PREPARATION SINK)**
- 4. PROVIDE PROCEDURE FOR CLEANING SURFACES IN KITCHEN, PREPARATION AND STORAGE AREAS DURING CONSTRUCTION.**
- 5. PROVIDE LIMITED MENU FOR REVIEW**

***THE OPERATOR CAN CONDITIONALLY OPERATE IF THE CONDITIONS ARE SATISFIED. THIS CONDITIONAL APPROVAL MAY BE REVOKED IF THE OPERATOR IS FOUND TO BE OPERATING WITHOUT THESE CONDITIONS MET.**

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 **3/24/2026**. 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

LUIS KU

Received By: LUIS KU
pic

Signed On: March 10, 2026