

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 FA0240554 - SIZZLE SPOT RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 05/23/2022
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YVONNE LE	Inspection Time 11:00 - 11:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By DIANE D.

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 05/19/2022

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

Compliance of this violation has been verified on: 05/23/2022

Cited On: 05/19/2022

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

Compliance of this violation has been verified on: 05/23/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify all major violations mentioned on (5/19/22) inspection report have been addressed. All violations mentioned on report have been addressed and closed out:

- K07: Proper hot and cold holding temperatures: Ambient temperature within prep table was measured at 38°F.

- K23: No rodents, insects, birds, or animals: No evidence of any vermin activity at the time of inspection.

Continue to work on all other violations mentioned in 5/18/22 inspection report.

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 **6/6/2022**. 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: Diane D.
Manager

Signed On: May 23, 2022