

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0252970 - CONASUPER		Site Address 3828 SEVEN TREES BL 100, SAN JOSE, CA 95111		Inspection Date 07/09/2025	
Program PR0368271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QUINTANA, ALFONSO		Inspection Time 15:35 - 16:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ALFONSO QUINTANA	FSC Not Available		

Placard Color & Score
GREEN
73

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		
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly					X		
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		X			S
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		S
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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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	X	
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	
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: FOUND THE SHELLED EGGS AT 64F STORED IN THE REACH IN REFRIGERATOR NEAR THE ENTRANCE. FOUND COJITA CHEESE AT 74F STORED ON THE COUNTER OF THE DELI CASE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE THE FOOD HAS BEEN STORED IN THIS REFRIGERATOR FOR LESS THAN 4 HOURS, PER OPERATOR. THE FOOD WAS TRANSFERRED TO A WORKING REFRIGERATOR. NOTE: THE OWNER HAS DECIDED TO USE THIS REFRIGERATOR ONLY FOR NON POTENTIALLY HAZARDOUS DRINKS.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND THE FOOD HANDLER'S CARDS.

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

Inspector Observations: FOUND THE SECOND HAND WASH SINK IN THE BACK ROOM FILLED WITH SODA, CHIPS AND PLASTIC STICKS. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

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

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

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

Inspector Observations: FOUND A CONTAINER WITH SPICES STORED ON THE FLOOR NEAR THE SECOND HAND WASH SINK. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE AND CALCIUM DEPOSITS ON THE FIRST HAND WASH SINK'S FAUCETS. [CA] CLEAN THIS AREA MORE OFTEN.

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: CARDBOARD IS LINING THE SHELVES IN THE REACH IN REFRIGERATORS IN THE FRONT OF THE STORE. [CA] DO NOT USE CARDBOARD TO LINE THE SHELVES.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A PLASTIC BOWL BEING USED TO SCOOP THE SPICES FROM THE WORKING CONTAINER. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: FOUND THE FRONT DOORS OPEN. [CA] DOORS MUST REMAIN CLOSED TO PREVENT VERMIN FROM COMING INSIDE THE FACILITY.

THE BACK DOOR HAS A GAP UNDER THE DOOR GREATER THAN A QUARTER OF AN INCH. [CA] REDUCE THE GAP TO LESS THAN A QUARTER OF AN INCH.

FOUND A PURSE AND A JACKET STORED ON TOP OF THE MEAT SLICER. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PORK TAMALES	HOT HOLDING	155.00 Fahrenheit	
EGGS	REFRIGERATOR NEAR THE FRONT DOOR	64.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
STEAK	DISPLAY CASE	35.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	-14.00 Fahrenheit	
PORK	REACH IN FREEZER	-5.00 Fahrenheit	
FISH	DISPLAY CASE	35.00 Fahrenheit	
BEEF	DISPLAY CASE	41.00 Fahrenheit	
PORK	HOT HOLDING	155.00 Fahrenheit	
BEEF	WALK IN COOLER	41.00 Fahrenheit	
CHICKEN	DISPLAY CASE	41.00 Fahrenheit	

Overall Comments:

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 **7/23/2025**. 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: ALFONSO QUINTANA
OWNER

Signed On: July 09, 2025