

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 FA0207489 - STONE STEW		Site Address 205 N 4TH ST, SAN JOSE, CA 95112		Inspection Date 06/08/2022	
Program PR0300496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAZLI, NASIM		Inspection Time 11:30 - 13:30
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By BIRIDIANA	FSC Chales Younen 04/23/2024		

Placard Color & Score

GREEN
80

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		X			N
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				N
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										
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										
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									X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee wearing gloves touched the mesh curtains and proceeded to touch raw chicken without washing his hands or changing his gloves. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee was directed to wash his hands and change his gloves. Contaminated chicken was voluntarily discarded.*

Minor Violations

K14 - 3 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

Inspector Observations: *Measured chlorine at 10 ppm in warewash machine. Per employee, dishes are washed and sanitized prior to placing into warewash machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

Note: *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

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

Inspector Observations: *Flies present in prep area. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.*

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

Inspector Observations: *Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.*

Accumulation of debris on shelving in walk in cooler. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: *Bowls and cups with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Single-use containers (yogurt containers) are re-used to store food. [CA] Food containers intended for single use shall not be reused.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Refuse bins are left uncovered. [CA] Refuse containers shall be covered at all times when not in use.*

Accumulation of debris, including rodent droppings, present in refuse enclosure. Accumulation of debris, including what appears to be human feces, next to enclosure. [CA] Outside refuse enclosure shall be kept clean and free of debris.

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
beef	three door freezer	10.00 Fahrenheit	IR
chicken skewer	upright cooler	41.00 Fahrenheit	
rice	pot on floor	58.00 Fahrenheit	prep
hot water	three compartment sink	120.00 Fahrenheit	
beef skewer	walk in cooler	41.00 Fahrenheit	
vegetables	prep cooler - reach in	41.00 Fahrenheit	
yogurt	prep cooler	41.00 Fahrenheit	
chicken stew	walk in cooler	41.00 Fahrenheit	
chlorine	warewash machine	10.00 PPM	
beef skewer	upright cooler	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken skewer	walk in cooler	41.00 Fahrenheit	
chicken	three door freezer	8.00 Fahrenheit	IR
beef stew	stove	165.00 Fahrenheit	reheating
tomatoes	prep cooler	41.00 Fahrenheit	
rice	walk in cooler	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
vegetables	prep cooler	41.00 Fahrenheit	

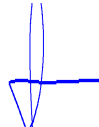
Overall Comments:

Employee saw fly land on raw chicken and discarded raw chicken.

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 6/22/2022. 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: Nasim
PIC

Signed On: June 08, 2022