

# 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

|                                                                                 |  |                                                          |                                     |                                      |                                         |                                                                                                                                                                |  |                                       |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------|-------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0262781 - APPLEBEE'S                                       |  | <b>Site Address</b><br>51 CURTNER AV, SAN JOSE, CA 95125 |                                     | <b>Inspection Date</b><br>07/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>92</b> </div> |  |                                       |
| <b>Program</b><br>PR0386656 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                          | <b>Owner Name</b><br>APPLE CAL, LLC |                                      | <b>Inspection Time</b><br>11:15 - 13:10 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>ANABELLE GARCIA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                     | <b>Consent By</b><br>CARLOS FLORES   |                                         |                                                                                                                                                                |  | <b>FSC</b> Cary Shively<br>01/06/2027 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     | 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     | 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                                    |     |     |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| 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               |     | X   |
| 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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|                                                                          |                                   |                                                   |                                  |
|--------------------------------------------------------------------------|-----------------------------------|---------------------------------------------------|----------------------------------|
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| Program<br>PR0386656 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |                                   | Owner Name<br>APPLE CAL, LLC                      | Inspection Time<br>11:15 - 13:10 |
| K48                                                                      | Plan review                       |                                                   |                                  |
| K49                                                                      | Permits available                 |                                                   |                                  |
| K58                                                                      | Placard properly displayed/posted |                                                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the prep cooler - top insert, cooked rice measured 45F. Container was overfilled. Per operator, cooked rice was stored in the prep cooler less than two hours prior.*

**[CA]** *Potentially hazardous foods shall be held cold at 41°F or below. Ensure stainless steel inserts are not filled above the maximum fill line.*

**[SA]** *Food employee removed top portion of rice from container.*

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, 114125(b), 114141

**Inspector Observations:** *Chlorine sanitizer measured 0ppm at bar warewash machine. Not actively in use.*

**[CA]** *Maintain chlorine in mechanical warewash machine at 50 PPM.*

**[COS]** *Operator replaced empty sanitizer bottle, warewash machine was primed, and chlorine remeasured at 50ppm.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

**1)** *Ceiling leak observed near warewash machine.*

**2)** *Faucet leak observed at 2 comp prep sink.*

**[CA]** *Repair plumbing fixture and maintain in clean and good repair.*

**Note:** *Plumber arrived on site during inspection.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                     | Location                             | Measurement       | Comments            |
|--------------------------|--------------------------------------|-------------------|---------------------|
| water                    | bar hand wash sink                   | 100.00 Fahrenheit |                     |
| ambient                  | walk in cooler                       | 34.00 Fahrenheit  |                     |
| water                    | 2 comp prep sink                     | 125.00 Fahrenheit |                     |
| chlorine                 | bar warewash machine                 | 0.00 PPM          | remeasured at 50ppm |
| water                    | bar 3 comp sink                      | 122.00 Fahrenheit |                     |
| sliced tomatoes          | prep cooler - top insert             | 40.00 Fahrenheit  |                     |
| water                    | hand wash sinks                      | 100.00 Fahrenheit |                     |
| parmesan cream sauce     | hot holding                          | 152.00 Fahrenheit |                     |
| 2% milk                  | bar single door under counter cooler | 34.00 Fahrenheit  | IR                  |
| garlic butter wing sauce | walk in cooler                       | 37.00 Fahrenheit  |                     |
| lactic acid              | 3 comp sink, sanitizer bucket        | 1,875.00 PPM      |                     |
| raw chicken              | walk in cooler                       | 33.00 Fahrenheit  |                     |
| raw ground beef patty    | single door upright cooler           | 40.00 Fahrenheit  |                     |
| raw steak                | drawer cooler                        | 39.00 Fahrenheit  |                     |
| water                    | 3 comp sink                          | 130.00 Fahrenheit |                     |
| diced tomatoes           | walk in cooler                       | 36.00 Fahrenheit  |                     |
| ambient                  | beverage walk in cooler              | 39.00 Fahrenheit  |                     |
| chlorine                 | warewash machine                     | 50.00 PPM         |                     |
| raw pork ribs            | walk in cooler                       | 37.00 Fahrenheit  |                     |
| water                    | janitorial sink                      | 123.00 Fahrenheit |                     |
| cooked rice              | prep cooler - top insert             | 45.00 Fahrenheit  |                     |
| mashed potatoes          | hot holding                          | 157.00 Fahrenheit |                     |
| cooked chicken           | prep cooler - top insert             | 37.00 Fahrenheit  |                     |
| OJ                       | beverage walk in cooler              | 38.00 Fahrenheit  | IR                  |
| onion rings              | 2 door upright freezer               | 12.00 Fahrenheit  | IR                  |
| cooked pork              | drawer cooler                        | 37.00 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 7/22/2026. 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 |



Received By: Carlos Flores  
manager  
Signed On: July 08, 2026