

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 FA0210048 - APPLEBEE'S	Site Address 555 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 03/01/2024
Program PR0301075 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name APPLE CAL, LLC	Inspection Time 14:45 - 15:30
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By CARLOS FLORES

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1 live cockroach observed on the floor near cookline. No other evidence of cockroach activity at the time of inspection. Last pest control serviced on 2/23/2024. Per pest control report, no cockroach activity was found.

[CA] The premises of each food facility shall be kept free of vermin. Provide pest control report for next follow up inspection.

[COS] PIC killed cockroach.

Follow-up By
03/05/2024

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water temperature for pre-mixed faucet in men's restroom measured at 120F. Another hand wash station is available in men's restroom with hot and cold water.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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: Broken and cracked plastic container at cookline for microwaving food items.

[CA] replace equipment. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

Ice build up on freezer door.

[CA] Repair freezer door.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken tiles on the floor between walk-in freezer and walk-in fridge.

Stainless steel panel detached from wall at cookline.

[CA] Repair and replaced floor and wall. Seal all cracks and crevices to prevent harborage of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Water	Male restroom	110.00 Fahrenheit	Cold water available
Chlorine	Dishmachine	50.00 PPM	
Latic acid	Sanitizer bucket	1,875.00 PPM	
Raw chicken	Walk-in fridge	39.00 Fahrenheit	
Cooked chicken	Steam table	157.00 Fahrenheit	Hot holding
Aldredo	Fridge well	37.00 Fahrenheit	
Cooked pasta	Walk-in fridge	42.00 Fahrenheit	Cool for 4 hours (since 9:30am)
Water	Hand wash sink back kitchen	100.00 Fahrenheit	
Water	Male restroom	120.00 Fahrenheit	Pre-mixed faucet
Cooked pasta	Fridge drawer	41.00 Fahrenheit	
Alfredo sauce with broccoli	After microwave	173.00 Fahrenheit	
Chicken	Off from grill	184.00 Fahrenheit	
Parmasan	Open top fridge	40.00 Fahrenheit	
Water	Female restroom	110.00 Fahrenheit	Cold water available
Water	2 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink front kitchen	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$290/hr during business hours and \$629/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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 **3/15/2024**. 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: Saul Lorenzo
GM
Signed On: March 01, 2024