

**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> FA0289384 - ANN BISTRO		<b>Site Address</b> 2611 SENTER RD 126, SAN JOSE, CA 95111	<b>Inspection Date</b> 06/01/2022
<b>Program</b> PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		<b>Owner Name</b> ANN BISTRO INC	<b>Inspection Time</b> 09:20 - 10:00
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> TIFFANIE V.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/31/2022

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

**Compliance of this violation has been verified on: 06/01/2022**

Cited On: 05/31/2022

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

**Compliance of this violation has been verified on: 06/01/2022**

**Minor Violations**

Cited On: 05/31/2022

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

**Compliance of this violation has been verified on: 06/01/2022**

**Measured Observations**

N/A

**Overall Comments:**

*This a follow up inspection to verify that all major violations mentioned at on 5/31/22 have been addressed. All major violations have been addressed and closed out:*

*- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and accessible at the time of inspection.*

*- K07: Proper hot and cold holding temperatures. All eggs within facility are 41°F below within refrigeration unit.*

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

*Continue on working on all other violations mentioned on 5/23/22 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 **6/15/2022**. 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.

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<b>Program</b> PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	<b>Owner Name</b> ANN BISTRO INC	<b>Inspection Time</b> 09:20 - 10:00

**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



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**Received By:** Tiffanie V.  
Owner

**Signed On:** June 01, 2022