

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 FA0209379 - MARINA GROCERY	Site Address 4148 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 09/05/2024
Program PR0300850 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name TUNG, HARVEY	Inspection Time 13:25 - 14:40
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By HOWARD

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 09/05/2024

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

Inspector Observations: FOUND THE OYSTERS IN THE WALK IN COOLER AT 49F STORED IN THERE FOR OVER 24 HRS. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VD&D

Minor Violations

Cited On: 09/05/2024

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: FOUND THE WALK IN COOLER CONTAINING THE OYSTERS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE WALK IN COOLER. DO NOT USE IT UNTIL IT IS ABLE TO KEEP THE FOOD AT 41F OR BELOW.

Follow-up By
09/12/2024

Measured Observations

Item	Location	Measurement	Comments
OYSTERS	WALK IN COOLER	49.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 8/28/24 IN WHICH THERE WAS NO SOAP IN THE DISPENSER AT THE MEAT DEPARTMENT. AND THE OYSTERS WERE FOUND ON ICE AT 58F.

FINDINGS: MOST OF THE VIOLATIONS WERE ADDRESSED. KEEP WORKING ON GETTING THE OYSTER TAGS IN ORDER, MOPPING THE WATER PUDDLES IN THE SECOND WALK IN COOLER AND REPAIRING THE 2 COMPARTMENT SINK IN THE MEAT DEPARTMENT.

THE NEXT RE-INSPECTION WILL BE CHARGED AT \$298 PER HOUR MINIMUM ONE HOUR.

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 **9/19/2024**. 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: HOWARD
PIC
Signed On: September 05, 2024