

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 FA0262073 - CULICHI TOWN		Site Address 131 CURTNER AV, SAN JOSE, CA 95125		Inspection Date 01/10/2025	
Program PR0384326 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CULICHI SAN JOSE INC		Inspection Time 16:10 - 18:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By KEVIN LOPEZ	FSC Kevin Lopez 5/17/27		

Placard Color & Score
GREEN
85

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						
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				S
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		
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		
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	X

Comments and Observations

Major Violations

K14 - 8 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: MAJOR:

1. Sanitizer within the dish washer was measured at 0PPM at the time of inspection. Active ware-washing taking place.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM. Recommend contacting contractor to address issue with dish washer. Re-wash all equipment that was run through the dish washer.

[SA] Facility has a 3-compartment sink that will be used to wash, rinse, sanitize. Was set up during the inspection.

Minor:

2. Knives are being stored between the prep table and stainless steel table at the time of inspection.

[CA] Discontinue this practice and place on magnets or knife holders.

[SA] Knives were placed into the 3-compartment sink.

Minor Violations

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

Inspector Observations: Hand wash station next to dish washer has a damaged soap dispenser at the time of inspection.

[CA] Repair the equipment within the hand wash station properly.

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

Inspector Observations: Fan guards within the walk in have dust build up.

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

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Original placard placed on the door of the facility is missing.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment. Notify this department if it ever gets stolen or damaged.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw steak	Walk in	39.00 Fahrenheit	
Cooked shirmp	Prep table	40.00 Fahrenheit	
Ceviche	Prep table	40.00 Fahrenheit	
Raw steak	Under counter refrigeration (cook line)	39.00 Fahrenheit	
Pico de gallo	Prep table #2	39.00 Fahrenheit	
Rice	Hot holding (steam table)	154.00 Fahrenheit	
Raw chicken	Ice bath	45.00 Fahrenheit	Adjust to 41°F below.
Beans	Hot holding (steam table)	157.00 Fahrenheit	
Whip cream	Under counter refrigeration (Bar)	40.00 Fahrenheit	
Sanitizer (Quats)	Sanitizer bucket	200.00 PPM	
Cut tomato	Prep table #2	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. SA
Cooked fish	Cook line	188.00 Fahrenheit	Final cook temperature.
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Ambient	Walk in #2 (Non-PHF's)	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Raw shrimp	Under counter refrigeration (cook line)	40.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer (Bar)	50.00 PPM	

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 **1/24/2025**. 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

Kevin S. Lopez.

Received By: Kevin Lopez
Manger

Signed On: January 10, 2025