

**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> FA0256340 - FITOOR		<b>Site Address</b> 377 SANTANA ROW 1140, SAN JOSE, CA 95128		<b>Inspection Date</b> 03/27/2024	
<b>Program</b> PR0374353 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> GTR HOSPITALITY LLC		<b>Inspection Time</b> 15:15 - 17:15
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VAIBHAV SAWANT	<b>FSC VAIBHAV SAWANT</b> /13/2029		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>91</b>
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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						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						S
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	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				S
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	X	
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		X
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	X	

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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

K01 - - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Some employee lack food handler card. Facility one less then 30 days ago.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Large Hand washing sink with two faucet can only reach 95F.**

**[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Observed bucket of yogurt on floor inside reach in cooler.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**Observed food containers on floor inside the dry storage room.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Missing monitoring thermometer.**

**[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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: Observed one hand washing sink and janitorial sink clogged.**

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

**Observed 3-compartment sink faucet was leaking.**

**[CA] Repair/fix leakage to maintain.**

**Air gap needed for the ice machine.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.**

K47 - - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Kindly post health permit in a conspicuous place, after receiving health permit.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
GOAT RANN	REACH IN COOLER	38.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
SANITIZER	DISHWASHER	200.00 PPM	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
TOMATOR BASE	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	95.00 Fahrenheit	
YOGURT BASE	HOT HOLDING	162.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
SANITIZER	DISHWASHER BAR	100.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	
SYRUPS	REFRIGERATION BAR	38.00 Fahrenheit	
DESSERT	FREEZER	10.00 Fahrenheit	
DUCK	REFRIGERATION	38.00 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 **4/10/2024**. 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




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**Received By:** roger gomes  
Manager

**Signed On:** March 27, 2024