

# 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><br>FA0301148 - LOAVES & FISHES FAMILY KITCHEN                    |  | <b>Site Address</b><br>1500 BERGER DR, SAN JOSE, CA 95112 |                                               | <b>Inspection Date</b><br>05/13/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |                                         |
| <b>Program</b><br>PR0450401 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                           | <b>Owner Name</b><br>LOAVES & FISHES FAMILY K |                                      | <b>Inspection Time</b><br>10:20 - 11:50 |                                                                                                                                                                |  |                                         |
| <b>Inspected By</b><br>MINDY NGUYEN                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                               | <b>Consent By</b><br>REYNA GRANADOS  |                                         |                                                                                                                                                                |  | <b>FSC</b> REYNA GRANADOS<br>05/06/2030 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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     |        |     |     | N   |
| 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  |       |       |        |     |     | S   |
| 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                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     | X   |
| 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                                      |     |     |

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|                                                                           |                                   |                                                    |                                  |
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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

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

**Inspector Observations: At the handwash sink near the office: observed a cardboard box was stored inside the handwash sink, obstructing it from use. Another handwash sink was located nearby.**

**[CA] Keep handwash sinks unobstructed. Handwash sinks must be made to be accessible to make handwashing not only possible, but likely.**

**[COS] The cardboard box was removed.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Inside the walk-in refrigerator: observed cooked rice in metal pans was cooling with lids on.**

**[CA] When cooling, leave foods uncovered until they reach 41F.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed large dent on rim of can inside the dry storage room.**

**[CA] Discard cans with dents on seams/ridges.**

**[COS] Can was removed.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: In the food prep area: observed scoop in rice container with the handle in contact with food. In the dry storage room: observed a small plastic bin used as scoop in a bulk container.**

**[CA] Use approved scoops with handles. Store scoops so that the handle is not in contact with food to reduce risk of contamination.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Measured quaternary ammonia in a sanitizing bucket to be less than 150ppm.**

**[CA] Maintain sanitizer solution at 200ppm or per manufacturer directions.**

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: At the floor sinks next to the dishwasher and in the cooking area: observed lack of a one-inch air gap between the drain pipes and the floor sink rim.**

**[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink rim.**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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## Measured Observations

| Item                    | Location                       | Measurement       | Comments     |
|-------------------------|--------------------------------|-------------------|--------------|
| MILK, YOGURT, EGGS      | UPRIGHT REFRIGERATORS          | 41.00 Fahrenheit  |              |
| QUATERNARY AMMONIA      | SANITIZER BUCKET               | 100.00 PPM        |              |
| WARM WATER              | HANDWASH SINK                  | 100.00 Fahrenheit |              |
| FINAL RINSE TEMPERATURE | HIGH-TEMPERATURE<br>DISHWASHER | 167.00 Fahrenheit | THERMAL DISC |
| RAW CHICKEN             | WALK-IN REFRIGERATOR           | 39.00 Fahrenheit  |              |
| HOT WATER               | 3-COMPARTMENT SINK             | 120.00 Fahrenheit |              |
| SWEET AND SOUR PORK     | WALK-IN REFRIGERATOR           | 31.00 Fahrenheit  |              |
| COOKED RICE             | WALK-IN REFRIGERATOR           | 63.00 Fahrenheit  | COOLING      |
| CURRY BEEF              | UPRIGHT HOT HOLDING UNIT       | 135.00 Fahrenheit |              |

## Overall Comments:

*Per PIC, turnover for volunteers is less than 30 days. Food handler cards were available for the permanent employees.  
Per PIC, all dishes are washed, rinsed, sanitized, in the 3-compartment sink, then air-dried, then washed and sanitized again in the high-temperature dishwasher. Ensure a method of testing the high-temperature dishwasher is available.*

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 **5/27/2025**. 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 |



Received By: Reyna Granados  
Chef  
Signed On: May 13, 2025