

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 FA0291699 - ARMANDO'S RESTAURANT & BAR		Site Address 2223 BUSINESS CL 10, SAN JOSE, CA 95128		Inspection Date 03/19/2024	
Program PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VIRGEN, ALMA		Inspection Time 15:45 - 16:15
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By ARMANADO VIRGEN			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/19/2024

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

This violation found not in compliance on 03/19/2024. See details below.

Minor Violations

Cited On: 03/13/2024

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 03/19/2024

Measured Observations

N/A

Overall Comments:

A new door has been installed for the walk-in cooler. The temperature now at 43F and cooling. Service technician on site monitoring unit. He also determined that the line drawer required a new seal and he was installing a new seal. No food is stored in the drawer now. You will be billed \$290.00 for this inspection.

Red placard removed. Ok to operate

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/2/2024**. 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: Armanado Virgen

Signed On: March 19, 2024