

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 FA0253932 - PURA VITAMINA	Site Address 1678 STORY RD, SAN JOSE, CA 95122	Inspection Date 01/26/2023
Program PR0370006 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ERICA CONTERAS	Inspection Time 12:25 - 13:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LEO

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/25/2023

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

Compliance of this violation has been verified on: 01/26/2023

Cited On: 01/25/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/26/2023

Minor Violations

Cited On: 01/26/2023

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

Compliance of this violation has been verified on: 01/26/2023

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	124.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 1/25/2023 due to vermin.
- Facility has corrected the following violations:
 - K07M - Proper hot and cold holding temperatures:
 - All PHF foods items maintained inside reach-in and food preparation refrigerators measured below 41F.
 - PHF food remaining inside the walk-in refrigerator include raw shelled oysters and raw shrimp.
 - Items are maintained in metal strainers trays with ice kept on top. PHF measured at 40F and/or below.
 - This Division recommend relocating items from the walk-in refrigerator to the food preparation refrigerators.
 - K23M - No rodent, insects, birds, or animals:
 - Facility was serviced by pest control company on 1/25/2023 after facility closure.
 - Pest control report was provided and reviewed during the follow-up.
 - No live activity was observed during the follow-up inspection.
 - One minor activity - dead cockroaches observed on floor within the kitchen. See violation above.
 - Facility will have pest control conduct a follow-up inspection the following week and will be serviced bi-weekly.
- Facility is hereby authorized to reopen and resume operations.
 - Clean and sanitize all food contact surfaces prior to reopening.

**** Walk-in refrigerator is still being repaired by technician. Ambient temperature measured at 53F. Majority of PHF items have been relocated to other refrigeration units. Ensure walk-in refrigerator is able to maintain PHF at 41F or below prior to using.

- A second follow-up inspection will be conducted to verify the walk-in refrigerator has been repaired and is able to maintain cold holding temperatures.

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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 2/9/2023. 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: Leo Cabrera
Manager

Signed On: January 26, 2023