

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 FA0274882 - CORAZON		Site Address 1255 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 12/13/2024		Placard Color & Score GREEN 83		
Program PR0415490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CARLOS G CORLAY		Inspection Time 15:20 - 17:00			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By JOSE VELASCO				FSC Jose Velasco exp 3/11/2025

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						
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					
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						
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	X	
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	X	
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	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found two large food containers (bus bins, appears to be about 10 liters each) with cooked rice and refried beans. Rice measured between 83-120F, beans measured between 95-130F. Per chef it was cooked around 9AM this morning.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] - rice and beans discarded in trash

HIGHLY RECOMMEND TO SWITCH TO STAINLESS STEEL CONTAINERS AND USE ICE BATHS TO RAPIDLY COOL FOODS. HANDOUT PROVIDED.

REPEAT VIOLATION

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee with artificial nails with designs handle a tortilla without donning gloves

[CA] - All food employees shall keep their fingernails trimmed filed and maintained or use gloves.

Gloves shall be worn when contacting food and food-contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, such as a wedding band, uncleanable orthopedic support devices, or fingernails that are not clean, smooth, or neatly trimmed.

[COS] - Employee put on gloves

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Found chemical bottles without labels

[CA] Chemicals once removed from original container shall be labeled with common name.

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

Inspector Observations: Found old food debris inside upright freezer and on shelves in back area

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

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found a gap under the left side of the back door

[CA] - Provide a longer door sweep or seal this gap to prevent vermin entry.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
chicken cooked	walk in	40.00 Fahrenheit	
chille relleno	rear refrigerator	39.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
cheese	prep unit	41.00 Fahrenheit	
cooked beef	walk in	41.00 Fahrenheit	
beans	steam table	136.00 Fahrenheit	
horchata	refrigerator	40.00 Fahrenheit	
raw steak	walk in	39.00 Fahrenheit	
beef	steam table	142.00 Fahrenheit	
warm water	handwashsink	100.00 Fahrenheit	

Overall Comments:

Observed food prep sink covered with a white cutting board. When asked if sink gets used, employee stated no. When asked were vegetables are washed, employee pointed to 3-compartment sink.
3-compartment sink is only for washing dishes/utensils
Food prep sink shall be used for food.

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 **12/27/2024**. 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: Jose Velasco
manager
Signed On: December 13, 2024