



OFFICIAL INSPECTION REPORT

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|---|--|--|---|--------------------------------------|---|
| Facility FA0252876 - BLOSSOM AND BOURBON | | Site Address 632 BLOSSOM HILL RD, SAN JOSE, CA 95123 | | Inspection Date 03/06/2025 | |
| Program PR0368126 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name 632 BLOSSOM HILL LLC | | Inspection Time 17:30 - 19:00 |
| Inspected By THAO HA | Inspection Type ROUTINE INSPECTION | Consent By SALVADOR SANCHEZ MARTINEZ | FSC Salvador Sanchez Martinez 7/23/29 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 79 |

| 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 | | 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 | X | |
| 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 | | |
| 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 | | |
| 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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| 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: Crab soup measured to be 99F. Per operator soup was made around 2:00PM (about 3 hours prior) and set out to cool.

[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] Soup was VC&D.

Minor Violations

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

Inspector Observations: Handwash sink by back door observed to be missing paper towels. Other handwash sinks available throughout kitchen area.

[CA] Stock handwash sinks with paper towels.

[COS] Operator restocked sink.

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

Inspector Observations: Ribs in front autosham measured to be 132F. [CA] Maintain PHFs at 135F or above for hot holding. [COS] Ribs were reheated and autosham temperature was turned up.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Dishwasher in back measure to have 25ppm chlorine.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken lollipops observed to be stored on rack in walk in cooler above halved cooked rotisserie chickens. [CA] Store raw meat and poultry below ready to eat foods and produce to reduce risk of cross contamination.

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

Inspector Observations: In use wiping cloth by back cookline observed to be stored on counter top.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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> |
|--------------------|---------------------------------|--------------------|--|
| Mozzarella cheese | Pizza prep cooler | 41.00 Fahrenheit | |
| Bolognese | walk in cooler | 40.00 Fahrenheit | |
| Crab soup | Soup well | 155.00 Fahrenheit | |
| Roast beef | Back under the counter autosham | 141.00 Fahrenheit | |
| Quat ammonia | sanitizer bucket | 200.00 Fahrenheit | |
| Cheese ball | Fryer prep cooler | 41.00 Fahrenheit | |
| Whole fish | Front cookline drawer | 39.00 Fahrenheit | |
| Ranch | Ice bath | 39.00 Fahrenheit | |
| Feta cheese | Salad prep cooler | 40.00 Fahrenheit | |
| Salmon | walk in cooler | 37.00 Fahrenheit | |
| Cheese cake | Coffee area prep cooler | 39.00 Fahrenheit | |
| Cut tomatoes | Salad prep cooler | 41.00 Fahrenheit | |
| Quat ammonia | 3-comp sink | 200.00 Fahrenheit | |
| Crab soup | Out on top of off griddle | 99.00 Fahrenheit | |
| Chlorine | bar dishwasher | 50.00 Fahrenheit | |
| Steak | Front cookline drawer | 39.00 Fahrenheit | |
| Sausage | Pizza prep cooler | 41.00 Fahrenheit | |
| Ribs | Front cookline autosham | 132.00 Fahrenheit | |
| Rotisserie chicken | out of oven | 170.00 Fahrenheit | |
| Cheese | walk in cooler | 39.00 Fahrenheit | |
| Beef ribs | Walk in cooler | 39.00 Fahrenheit | |
| Chlorine | upright dishwasher back | 25.00 Fahrenheit | |
| Beef ribs | On counter back prep area | 130.00 Fahrenheit | Per operator ribs were smoked and removed from smoker about 15 minutes prior and shall be placed inside walk in in about 15 minutes to continue to cool. |
| Warm water | handwash sink | 100.00 Fahrenheit | |
| Hot water | 3-comp sink | 120.00 Fahrenheit | |
| Bacon | drawers in back cookline | 40.00 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 **3/20/2025**. 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 |