

# 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 FA0252970 - CONASUPER		Site Address 3828 SEVEN TREES BL 100, SAN JOSE, CA 95111		Inspection Date 04/15/2024	
Program PR0368271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name QUINTANA, ALFONSO		Inspection Time 07:00 - 08:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ALBERTO PACHECO	FSC ALFONSO QUINTANA 6-29-24		

Placard Color & Score
<b>GREEN</b>
<b>74</b>

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		
K06 Adequate handwash facilities supplied, accessible		X		X			S
K07 Proper hot and cold holding temperatures			X				S
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		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	X	X
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K40 Wiping cloths: properly used, stored		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: FOUND NO PAPER TOWELS IN THE WALL DISPENSER AT THE HAND WASH SINK IN THE KITCHEN AREA. FOUND SOME EQUIPMENT INSIDE THE HAND WASH SINK. [CA] PROVIDE PAPER TOWELS AND ENSURE THE SINK IS ALWAYS ACCESSIBLE.**

### Minor Violations

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

**Inspector Observations: FOUND THE MILK AND EGGS AT THE REACH IN REFRIGERATOR AT 47F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW (UNOPENED MILK CAN BE AT 45F OR BELOW).**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: FOUND THE HOT WATER AT 112F AT THE 3 COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM.**

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: FOUND RAW MEAT PACKAGES STORED ABOVE READY TO EAT HAM IN THE WALK IN COOLER. [CA] STORE READY TO EAT FOOD ABOVE RAW MEAT.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: FOUND A COUPLE OF CONTAINERS WITH CHILES STORED ON THE FLOOR IN THE KITCHEN. FOUND SOME CONTAINERS WITH PORK STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: THE FAN COVERS OF THE REACH IN DISPLAY REFRIGERATORS CONTAINING THE MILK AND EGGS HAVE MOLD LIKE SUBSTANCE. ALSO THE FAN COVER OF THE WALK IN COOLER HAS MOLD LIKE SUBSTANCE. [CA] CLEAN THE FAN COVERS MORE OFTEN.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS TO MEASURE 100 PPM.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: MISSING THE THERMOMETERS FOR THE DISPLAY REFRIGERATORS CONTAINING THE MILK, EGGS AND RICE PUDDING. [CA] PROVIDE THERMOMETERS.**

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: FOUND A LEAK AT THE 3 COMPARTMENT SINK. [CA] REPAIR THE LEAK.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

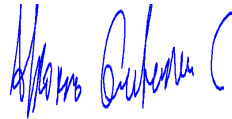
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
PORK	COOKING TEMP	193.00 Fahrenheit	
BACON	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
HOT DOGS	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
BEEF	REACH IN FREEZER	14.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	47.00 Fahrenheit	
CHEESE	WALK IN COOLER	40.00 Fahrenheit	
MILK	DISPLAY REFRIGERATOR	47.00 Fahrenheit	
YOGURT	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SOUR CREAM	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
CHEESE	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	112.00 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 **4/29/2024**. 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




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**Received By:** ALFONSO QUINTANA  
OWNER

**Signed On:** April 15, 2024