

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 05/29/2025		Placard Color & Score YELLOW 65		
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 12:30 - 14:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By CINDY				FSC Xinh Vo 5/29/29

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated							
K14	Food contact surfaces clean, sanitized	X						N
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	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

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

Inspector Observations: Major violation:

1) Lack of single-use paper towels at the handwash sinks located at the bar.

2) Lack of single-use paper towels at the handwash sink located across from the grill.

[CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels to allow employees to properly wash their hands when required.

[COS] Employees refilled the paper towel dispensers.

Follow-up By
06/02/2025

Minor violation:

Paper towels are not stored inside the dispenser at the handwash sink located in the employee restroom. [CA]

Paper towels shall be stored inside dispenser to protect it from contamination.

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

Inspector Observations: Major violation:

Potentially hazardous foods measured at improper holding temperatures.

1) Container of imitation crab held in the food prep unit located by the grill was measured at 51F. Per employee, the item was placed inside the unit from the previous night.

2) Mashed potatoes in the warmer was measured at 116F.

3) Bean sprouts, cooked chicken, boiled eggs, fried vegetables stored in the upright reach-in cooler by the prep line was measured at 51-59F. Per employee, the items were all prepared or placed into the unit within the last 1-2 hours.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

[COS] Employee voluntarily discarded the imitation crab and mashed potatoes. The items inside the upright reach-in cooler were relocated into the walk-in cooler.

Follow-up By
06/02/2025

Minor violation:

Tikka masala curry sauce and basil chicken held in ice bath by the cook line was measured at 45F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee added more ice to the bath to ensure that ice is in contact with the sides of the food containers.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Small flies observed within the kitchen by warewashing and prep area. [CA] Food facility shall be kept free of flies and fly activity.

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 food items (raw seafood, raw beef, raw eggs) are observed stored above ready-to-eat foods (vegetables, sauces, cooked foods) inside the walk-in cooler and reach-in coolers. [CA] Raw food items shall be stored separately or below ready-to-eat foods to prevent cross-contamination.

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

Inspector Observations: Black mold-like substance observed in multiple floor sinks in the facility. [CA] Frequently clean and sanitizer nonfood contact surfaces to prevent accumulation of mold or debris.

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

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Inspector Observations: *Lacking chlorine test strips to measure sanitizer at the dishwashers. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Upright reach-in cooler located by the prep station had an ambient temperature measured at 49F.*

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *A cover is missing on the light fixtures located above the three compartment sink. [CA] Light bulbs shall be shielded, covered, or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.*

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

Inspector Observations: *1) Wiping towels observed used, reused, and stored on prep surfaces.*

2) Quat sanitizer in sanitizer bucket located at the cook line was measured at 0 ppm.

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

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: *1) At multiple floor sinks in the kitchen, the drain line from equipment extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.*

2) The floor sink located at the prep station is slow draining. [CA] Unclog the floor sink and maintain plumbing in good repair.

Water was ran at other floor sinks in the kitchen to ensure there was not back-up.

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: *Gap greater than 1/4" observed under the back door of the facility. [CA] Eliminate gaps greater than 1/4" to prevent the entrance of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Egg noodles	Walk-in cooler	41.00 Fahrenheit	
Oysters	Upright reach-in cooler by walk-in	41.00 Fahrenheit	
Cut tomatoes	Food prep unit located by cook top	41.00 Fahrenheit	
Liquid egg	Food prep unit insert by wok station	40.00 Fahrenheit	
Raw beef	Food prep unit by wok station	40.00 Fahrenheit	
boiled eggs	Upright reach-in cooler by prep area	53.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked beef	Food prep unit by wok station	41.00 Fahrenheit	
Salmon	Upright reach-in cooler by walk-in	41.00 Fahrenheit	
Ribs	Drawer cooler at cook line	41.00 Fahrenheit	
Cheese	Food prep unit located across from grill	41.00 Fahrenheit	
Raw beef	Drawer cooler at cook line	41.00 Fahrenheit	
tikka masala curry sauce	Ice bath	45.00 Fahrenheit	
Whipped cream	Walk-in cooler	41.00 Fahrenheit	
Cooked chicken	Upright reach-in cooler by prep area	58.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - Bar	50.00 PPM	
Bean sprouts	Food prep unit insert by wok station	41.00 Fahrenheit	
Chicken	Food prep unit insert by wok station	47.00 Fahrenheit	Per employee - cooked and prepped within last 2 hour
Shrimp	Food prep unit insert by wok station	41.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler by prep area	55.00 Fahrenheit	
Salmon	Drawer cooler at cook line	40.00 Fahrenheit	
Tofu	Food prep unit insert by wok station	41.00 Fahrenheit	
Fried vegetables	Upright reach-in cooler by prep area	51.00 Fahrenheit	
Calamari	Drawer cooler at cook line	40.00 Fahrenheit	
Basil chicken	Ice bath	45.00 Fahrenheit	
Imitation crab	Food prep unit located across from grill	51.00 Fahrenheit	
Egg noodles	Food prep unit by wok station	41.00 Fahrenheit	
Ambient	Upright reach-in cooler by prep area	49.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Raw salmon	Food prep unit by wok station	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Raw chicken	Food prep unit by wok station	40.00 Fahrenheit	
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	0.00 PPM	Measured at 300 ppm after COS
Chlorine sanitizer	Dishwasher - kitchen	100.00 PPM	
Raw shrimp	Walk-in cooler	41.00 Fahrenheit	
Chicken curry	Hot holding	164.00 Fahrenheit	
Buttered chicken	Cooked	172.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0156946

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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 **6/12/2025**. 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



Received By: Xu Zhang
GM
Signed On: May 29, 2025