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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Find Total	Facility	Site Address					Inspection Date 05/17/2023		Placard C	olor & Sco	<u>ore</u>	
PRODUSSAS - FOOD PREEP FOOD SYC OP - 0.5 EMPLOYES RC2 - FP10 KNHD LLC 13:10-14:00 67	FA0205439 - ROMAN CAFE		1075 TULLY RD 20, SAN JOSE, CA 95122				Inspection Time			GR	GREEN	
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R202 DAFHUAHWT Ver. 2.39.7

OFFICIAL INSPECTION REPORT

	Site Address 1075 TULLY RD 20, SAN JOSE, CA 95122	Inspection Date 05/17/2023			
Program PR0305894 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	Owner Name - FP10 KKHD LLC	Inspection Time 13:10 - 14:00			
K48 Plan review					
K49 Permits available					
K58 Placard properly displayed/posted					

Comments and Observations

Major Violations

K14 - 8 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), 114111

Inspector Observations: Employee observed washing and sanitizing dishes in solution measuring 0 ppm of any sanitizer.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Instructed employee to set up three-compartment sink and to rewash all utensils.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employees' lack food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed patrons smoking inside facility. [CA] Smoking is prohibited within facility.

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

Inspector Observations: The only hand washing station in the kitchen partially obstructed with empty milk cartons on the faucet and on side of basin making it difficult to access station. When water was turned on, water appeared brown and then cleared up after a few seconds.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Ensure employees are using hand wash stations to wash hands.

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

Inspector Observations: Gallon of milk stored in inadequate ice bath with ice only touching the bottom of the jug. Milk measured at 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Store ice in bath were ices reaches up to the side of the container to maintain cold holding temperature.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Numerous containers of milk and pitchers of beverages stored in ice chest in direct contact with consumable ice.

[CA] Employee shall not store items in consumable ice. [COS] Employee removed beverages.

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: Numerous cases of condensed milks and other food/ingredient items stored directly on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Heavy accumulation of food residue observed on outside of blenders. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date	
FA0205439 - ROMAN CAFE	1075 TULLY RD 20, SAN JOSE, CA 95122		05/17/2023	
Brogram		O N		
Program		Owner Name	Inspection Time	

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

Inspector Observations: Observed butane stove with whole case of butane gas. Manager stated that item is not used. Facility lacks any type of ventilation hood system. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Remove butane stove.

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, 114256, 114256, 114256, 114257, 114257, 114259, 114259, 114259, 114259, 114279, 114282

Inspector Observations: Employees' personal belongings stored in areas of food preparation or food storage. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Utilize lockers for employees' personal belongings.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy accumulation of dust, debris, and/or food residue observed on floors and walls. [CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	Comments
Diced BBQ pork	Food preparation refrigerator	41.00 Fahrenheit	
Vietnamese mayonnaise	Food preparation refrigerator	40.00 Fahrenheit	
Milk	Four-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	
Pate	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	101.00 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 <u>5/31/2023</u>. 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

Wh

Received By: Hien L.

Manager

Signed On: May 17, 2023