

# 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 FA0308258 - SJ DOWNTOWN FOOD HALL		Site Address 82 E SANTA CLARA ST 104, SAN JOSE, CA 95113		Inspection Date 01/29/2025	
Program PR0451972 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMV INC		Inspection Time 15:10 - 17:00
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By ASHDEEP SINGH	FSC Not Available	

Placard Color & Score
<b>YELLOW</b>
<b>44</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	X			N
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		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated		X		X			
K14 Food contact surfaces clean, sanitized		X		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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
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:**

**1. In the kitchen area, at the only hand wash station, there were no paper towels available in the dispenser.**

Follow-up By  
02/03/2025

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**[SA] Staff provided a roll of paper towels for use. They stated they were out of the trifold paper towels for the dispenser.**

**2. In the kitchen area, at the only hand wash station, the sink basin was obstructed by several different objects.**

**[CA] Ensure to maintain the hand wash station clear of obstructions and easily accessible to promote and encourage frequent hand washing.**

**[COS] Staff moved the obstructions at time of the inspection.**

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

**Inspector Observations:**

**1. In the kitchen area, at the three compartment sink, cooked rice was found in a colander. Per staff, they cooked it on the stove about 4 hours prior and have been straining it. Rice was measured at 64°F**

Follow-up By  
02/03/2025

**2. In the kitchen area, in a clear storage container on top of a wire shelf rack, an open jar of miced garlic was observed. Per staff they dont use the jar garlic anymore. The garlic measured at 68°F.**

**3. In the basement area, in a clear storage container, an open can of whipped cream was found. Per staff, it had been down there for days.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] All items were VC&D. See VC&D report.**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**In the walk in cooler (facilities held in common with other facilities), in a box on one of the facility's shelves, numerous bell peppers and other produce had a heavy accumulation of mold.**

Follow-up By  
02/03/2025

**[CA] Moldy food shall be removed immediately from use.**

**[COS] Staff VC&D the moldy produce. See VC&D report.**

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), 114141

**Inspector Observations:**

**In the kitchen area, at the three compartment sink, staff were observed skipping the sanitizing step of ware washing when washing the colander the rice was in. Facility lacked a method to sanitize dishes due to lack of a sanitizer. Per manager (over the phone) they use sanitizer tablets but staff were unable to provide them.**

Follow-up By  
03/03/2025

**Note: Facility had a bottle of scented bleach which is unfit for sanitizing food contact surfaces.**

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**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[SA] A neighboring facility was able to provide a bottle of bleach for use.**

## **Minor Violations**

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

### **Inspector Observations:**

**1. Staff lack basic food safety practices such as hand washing, ware washing, and dry and cold food storage.**

**[CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Ensure to have all staff acquire their food handler card within 30 days of hire.**

**2. There is no Food Safety Certificate available upon request.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Note: Facility has been approved to operate for less than 60 days, however they were operating without a permit for several months. Provide a copy of the Food Safety Certificate to district specialist at [Alexander.Alfaro@deh.sccgov.org](mailto:Alexander.Alfaro@deh.sccgov.org)**

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

### **Inspector Observations:**

**Staff rinsed their hands in the three compartment sink when asked to demonstrate how they wash their hands.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.**

**[COS] Inspector educated staff on proper hand washing.**

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:**

**1. In the upright freezer, raw beef is stored next to cooked ready to eat foods.**

**2. In the walk in cooler, eggs were stored directly above produce.**

**3. In the walk in cooler, raw fish was being stored above hamburger buns.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

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**Inspector Observations:**

**1. In the kitchen area, on the floor near the entrance, bulk bags of flour and rice were found open.**

**2. In the basement area, on one of the wire shelves, a bulk bag of sugar was found open.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

**3. In the kitchen area, on the wire racks, the floor, and the flat grill, numerous containers of foods (salt, sugar, other spices) were found unlabeled.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

**4. In the kitchen area, throughout the facility, food was found stored on the floor or less than 6 inches off the 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:**

**All of the cook line equipment, refrigeration equipment (doors, handles, and tops of the prep cooler), and cooking utensils (pots, pans) have an accumulation of food debris and are dirty.**

**Follow-up By  
02/03/2025**

**[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.**

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:**

**Facility lacks the testing materials for their choice of sanitizer, chlorine.**

**[CA] Testing equipment and materials shall be readily available at all times.**

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:**

**1. Facility has a non ANSI microwave.**

**[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**2. The drawer refrigeration units under the cook line equipment are in disrepair and not operating.**

**[CA] Ensure to maintain all equipment clean and in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:**

**Facility is reusing old food containers (yogurt pails, bottles, etc) to store food.**

**[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.**

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

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**Inspector Observations:**

*The baffle filters of the exhaust hood have an accumulation of grease.*

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

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

**Inspector Observations:**

*Facility lacks a thermometer to measure the temperature of cooked foods.*

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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

**Inspector Observations:**

*The floors and walls of the facility have an accumulation of grease, grime, and food debris.*

**Follow-up By**  
**02/03/2025**

**[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean.**

**Performance-Based Inspection Questions**

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

Item	Location	Measurement	Comments
Fish	Walk in Cooler	38.00 Fahrenheit	
Chicken	Walk in Cooler	40.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken Curry	Prep Cooler	40.00 Fahrenheit	
Undercounter Cooler	Cheese (Paneer)	40.00 Fahrenheit	
Rice	Colander	64.00 Fahrenheit	
Chlorine	Three Compartment Sink	100.00 PPM	
Rice	Rice Cooker	150.00 Fahrenheit	

**Overall Comments:**

**Notes:**

*- A follow up inspection shall be conducted within 3 business days to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.*

*- Facility appears to be operating an expanded menu. A full menu has been requested. Please send the menu to [Alexander.Alfaro@deh.sccgov.org](mailto:Alexander.Alfaro@deh.sccgov.org).*

*- Proper ware washing sticker was provided.*

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 **2/12/2025**. 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.

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**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:** Ashdeep Singh  
Cook

**Signed On:** January 29, 2025