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 FA0210606 - METRO BALDER | | Site Address 688 ALMADEN AV, S | AN JOSE, CA 95110 | Inspection Date 06/23/2021 | Placard Color & Score |
|---------------------------------------|---|------------------------------------|-------------------|----------------------------------|-----------------------|
| Program PR0306097 - FOOD PREP / F0 | DOD SVC OP 0-5 EMPLOYEES RC 3 | - FP11 Owner Name SC CORTEZ INC | | Inspection Time 09:30 - 10:15 | GREEN |
| Inspected By GINA STIEHR | Inspection Type FOLLOW-UP INSPECTION | Consent By SAM CORTEZ | | | N/A |

Comments and Observations

Major Violations

Cited On: 06/22/2021

 K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

 Compliance of this violation has been verified on: 06/23/2021

 Cited On: 06/22/2021

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

 This violation found not in compliance on 06/23/2021. See details below.

 Cited On: 06/23/2021

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

 This violation found not in compliance on 06/23/2021. See details below.

 Cited On: 06/23/2021

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

 Dispector Observations: Observed potentially hazardous food located in the food prep cold hold unit (cut tomatoes

 Follow-up By

46F) that had been in the unit since yesterday. [CA] Repair or adjust unit to properly cold hold at 41F or below. If it is necessary to the operation to use the unit, the employees must use TPHC (4 hour rule) until the unit can be properly fixed. [COS] PIC voluntarily discarded the tomatoes.

Follow-up By 07/02/2021

Cited On: 06/22/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 06/23/2021

Minor Violations

N/A

Measured Observations

| <u>ltem</u> | Location | Measurement | Comments |
|--------------|--------------------------|-------------------|----------|
| hot water | 3 comp sink | 120.00 Fahrenheit | |
| tomatoes | food prep cold hold unit | 46.00 Fahrenheit | VC&D |
| ambient temp | food prep cold hold unit | 49.00 Fahrenheit | |

Overall Comments:

Follow-up inspection, hot water has been restored to facility. Discussed specification submittal for new equipment that has been installed (like for like), as well as TPHC (Time as a Public Health Control), cooling, and handwashing. Inspector will email Spanish Handouts.

Facility is subject to a charged follow-up inspection.

Due to repeat violations, facility is subject to further enforcement.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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>7/7/2021</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.

OFFICIAL INSPECTION REPORT

| Facility FA02 ² | 10606 - METRO BALDERAS TAQUERIA | Site Address 688 ALMADEN AV, SAN JOS | Inspection Date 06/23/2021 | | |
|-------------------------------|---|---|-------------------------------|---------|--|
| Program PR03 | n 06097 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 | | Owner Name SC CORTEZ INC | | |
| egend | <u>:</u> | | | | |
| A] | Corrective Action | | _ | | |
| OS] | Corrected on Site | | | | |
| | Needs Improvement | | | | |
| A] | Not Applicable | | | | |
| 0] | Not Observed | Received | By: Sam Cortez | | |
| BI] | Performance-based Inspection | | Emailed report due to C | COVID19 | |
| HF] | Potentially Hazardous Food | Signed Or | June 23, 2021 | | |
| C] | Person in Charge | - g | | | |
| PM] | Part per Million | | | | |
| | Satisfactory | | | | |
| A] | Suitable Alternative | | | | |
| РНС] | Time as a Public Health Control | | | | |