

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 FA0206893 - PARK STATION HASHERY		Site Address 1701 PARK AV, SAN JOSE, CA 95126		Inspection Date 01/17/2025		Placard Color & Score YELLOW 57		
Program PR0302184 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THRU & THRU ENTERPRISE		Inspection Time 16:40 - 18:15			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By MELISSA				FSC Not Available

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						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						
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		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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0206893 - PARK STATION HASHERY	Site Address 1701 PARK AV, SAN JOSE, CA 95126	Inspection Date 01/17/2025
Program PR0302184 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THRU & THRU ENTERPRISE, LLC	Inspection Time 16:40 - 18:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

In the kitchen area, on a speed rack near the fryer, a tub of cooked and cooled potato wedges were measured between 46-52°F. Per staff, they leave the fries out for a couple hours during rush and cook fries by order. Per cook, they removed from the walk in about 30 minutes prior.

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

[COS] Potatoes were moved to the walk in cooler for rapid cool down.

Follow-up By
01/22/2025

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 back of house area, on a plastic rack, dishware stored in a clear plastic tub were contaminated by rodent droppings.

[CA] The food contact surfaces of equipment and utensils shall be kept clean and free from contamination.

[COS] Staff washed, rinsed, and sanitized the affected items.

Follow-up By
01/22/2025

Minor Violations

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

Inspector Observations:

REPEAT VIOLATIONS:

1. A Food Safety Certificate is unavailable 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.

2. Food Handler Cards are unavailable upon request.

[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.

Failure to comply with repeat violations will result in further enforcement from this department.

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

Inspector Observations:

In the back patio area, at the hand sink by a server station, there were no paper towels available.

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

[COS] Staff restocked the tri-fold dispenser at time of the inspection.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

OFFICIAL INSPECTION REPORT

Facility FA0206893 - PARK STATION HASHERY	Site Address 1701 PARK AV, SAN JOSE, CA 95126	Inspection Date 01/17/2025
Program PR0302184 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THRU & THRU ENTERPRISE, LLC	Inspection Time 16:40 - 18:15

Inspector Observations:

Facility offers several items (side of eggs, huevos rancheros, etc) for sale that do not disclose they are served undercooked.

[CA] Add the disclosure to these items on the menu in conjunction with the existing consumer advisory.

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

Inspector Observations:

In the patio area, at the hand sink, there is no hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

Rodent droppings were observed throughout the facility. Per PIC, they recently switched pest control service.

**Follow-up By
01/22/2025**

[CA] The facility shall be kept free of animals, pests, and vermin. Clean and sanitize ALL affected areas.

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

Inspector Observations:

In the small prep room, on the bottom storage space of a prep table, a bulk bag of flour was found open.

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

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

Inspector Observations:

The fans guards in the left walk in cooler have an accumulation of dust.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:

On the side of the premises, behind a fence door, there is an outdoor storage area where the facility has a three door upright cooler storing prepackaged drinks.

[CA] Equipment shall be stored within an approved facility to prevent contamination. Move the cooler inside the permitted facility or remove.

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

Inspector Observations:

At the front counter, near the cash register, quaternary ammonia solution measured at 100 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).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The dumpster enclosure has an accumulation of rodent droppings and were left uncovered.

[CA] Refuse containers shall be covered at all times when not in use and enclosures shall be kept clean and free of debris.

OFFICIAL INSPECTION REPORT

Facility FA0206893 - PARK STATION HASHERY	Site Address 1701 PARK AV, SAN JOSE, CA 95126	Inspection Date 01/17/2025
Program PR0302184 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THRU & THRU ENTERPRISE, LLC	Inspection Time 16:40 - 18:15

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:

On the side of the premises, behind a fence door, there is an outdoor storage area where the facility is storing several pieces of unused equipment and has a general unkempt clutter.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Clear the area of unused items and organize.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Mashed Potatoes	Steam Well	140.00 Fahrenheit	
Beef Patty	Final Cook	160.00 Fahrenheit	Burger was ordered medium
Grilled Onions	Walk in Cooler - Right	41.00 Fahrenheit	
Water	Hand Sink - Outdoor patio	66.00 Fahrenheit	
Water	Hand Sink - Kitchen	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	100.00 PPM	
Tri Tip	Walk in Cooler - Left	123.00 Fahrenheit	Cooling 1st Measurement: 123F at 4:55 pm 2nd Measurement 93F at 5:30 pm
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	
Beans	Walk in Cooler - Right	40.00 Fahrenheit	

Overall Comments:

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.

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 **1/31/2025**. 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: Melissa
Shift Lead
Signed On: January 17, 2025