

**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**

<b>Facility</b> FA0291699 - ARMANDO'S RESTAURANT & BAR		<b>Site Address</b> 2223 BUSINESS CL 10, SAN JOSE, CA 95128	<b>Inspection Date</b> 07/19/2023
<b>Program</b> PR0437121 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> VIRGEN, ALMA	<b>Inspection Time</b> 13:30 - 14:30
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> BLANCA VIRGEN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/12/2023

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

**Compliance of this violation has been verified on: 07/19/2023**

Cited On: 07/12/2023

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

**Compliance of this violation has been verified on: 07/19/2023**

**Minor Violations**

Cited On: 07/19/2023

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

**Inspector Observations: Some food products were stored directly on the floor or on milk crates back in the kitchen and drys storage areas.**

**[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.**

**Follow-up By**  
**07/26/2023**

Cited On: 07/19/2023

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.**

**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

**Follow-up By**  
**07/26/2023**

**Measured Observations**

Item	Location	Measurement	Comments
Refried beans	Hot holding unit	175.00 Fahrenheit	
Quaternary Ammonia	Three compartment warewash sink	200.00 PPM	
Cheese	Preparation fridge	34.00 Fahrenheit	
Shrimp	Preparation fridge	39.00 Fahrenheit	

**Overall Comments:**

**Note: This is a follow-up inspection for the routine inspection conducted on 07/12/23. The major violations from the routine inspection are all corrected. The non-working preparation fridge which was in the kitchen is removed. The non-working drawer fridge located below the flat grill also going to be removed, according to the owner of the facility and replace by a preparation table. The minor violations are also corrected. Therefore, the facility is given a pass green placard. However, the above violation must be corrected ASAP as well.**

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 **8/2/2023**. 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:** Blanca Virgen  
Manager

**Signed On:** July 19, 2023