

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 FA0206983 - DOWNTOWN BRITANNIA ARMS (THE BRIT)		Site Address 173 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 02/06/2023	
Program PR0305802 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DULKU ENTERPRISES LLC		Inspection Time 14:00 - 15:30
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By KEN	FSC Not Available		

Placard Color & Score
YELLOW
76

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						
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						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures					X		
K08 Time as a public health control; procedures & records		X		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				
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
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		
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		
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: Soap was not provided at handwash sink at the bar. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] PIC refilled soap dispenser.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per chef, batter used for fish is change out every three hours however, batter is not time marked and written procedures were not available. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Batter to be discarded after four hours.

Minor Violations

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

Inspector Observations: 1. Food safety certification was not available during inspection. Per PIC, they are registered to take the class. [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 were not available at time of inspection. [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.

K14 - 3 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: 1. Observed accumulation of substances inside soda dispensers at bar. Per PIC, they were not usually used. [CA] Clean and sanitize dispensers and maintain to prevent accumulation.

2. Observed equipment stacked while still wet after sanitizing so that the interior food contact surface was not able to air dry. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

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: 1. Observed CO2 cylinders not secured to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

2. Observed bowls used as scoops in bulk food containers (sugar, seasoning). [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sliced cheese	Cold holding drawer	40.00 Fahrenheit	
Raw burger	Cold holding drawer	40.00 Fahrenheit	
Pulled pork	Reach in fridge	40.00 Fahrenheit	
Warm water	Handwash/restroom handwash	100.00 Fahrenheit	
Ranch dressing	Cold hold insert	40.00 Fahrenheit	
Tomato soup	Under counter reach in	119.00 Fahrenheit	Cooling within limits.
Chlorine	Bar - Mechanical warewash	50.00 PPM	
Diced tomato	Cold hold insert	39.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Sausage	Cold hold insert	40.00 Fahrenheit	
Hot water	Bar - Three comp sink	120.00 Fahrenheit	
Batter	Next to stove	67.00 Fahrenheit	For fish, per PIC, replaced every 3 hours.
Raw burger	Walk in fridge	45.00 Fahrenheit	Cooling from prep.
Quaternary ammonia	Sanitizing bucket	0.00 PPM	Bar sanitizing bucket.
Quaternary ammonia	Three comp sink	400.00 PPM	
Pico de gallo	Under counter reach in	38.00 Fahrenheit	
Cooked chicken	On stove	200.00 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 **2/20/2023**. 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.

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: Ken Sapp
Bar manager

Signed On: February 06, 2023