

# 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><br>FA0200280 - COURT'S LOUNGE                                   |  | <b>Site Address</b><br>2425 S BASCOM AV, SAN JOSE, CA 95008 |                                             | <b>Inspection Date</b><br>12/05/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">89</div> |  |                          |
| <b>Program</b><br>PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |                                                             | <b>Owner Name</b><br>QUENNEVILLE, EDMUND NC |                                      | <b>Inspection Time</b><br>14:20 - 15:25 |                                                                                                                                                                                                  |  |                          |
| <b>Inspected By</b><br>PRINCESS LAGANA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                             | <b>Consent By</b><br>ANDREA          |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | 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     |        |     |     |     |
| 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                    |     | X   |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0200280 - COURT'S LOUNGE                                   | Site Address<br>2425 S BASCOM AV, SAN JOSE, CA 95008 | Inspection Date<br>12/05/2024    |
| Program<br>PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>QUENNEVILLE, EDMUND NOEL               | Inspection Time<br>14:20 - 15:25 |
| K48 Plan review                                                          |                                                      |                                  |
| K49 Permits available                                                    |                                                      |                                  |
| K58 Placard properly displayed/posted                                    |                                                      |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Missing food safety manager certificate.**

**[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.**

**Missing food handler training.**

**[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times**

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. Accumulation of grime on the interior surface of ice machine. No direct contamination at the time of inspection.**

**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning**

**2. At the bar area, ice in ice bin used for consumption is in direct contact with stainless steel coils/tubing.**

**[CA]: Ice for consumption shall be protected. Stainless steel coils/tubing shall be stored separately from food.**

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

**Inspector Observations: Multiple small flies observed at the bar area.**

**[CA]: Remove Drain Flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility**

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: Two household crockpots observed. Per staff, crockpots are used to hot hold canned cheese and chili on the weekends.**

**[CA]: Remove unapproved crockpots. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item               | Location            | Measurement       | Comments |
|--------------------|---------------------|-------------------|----------|
| half and half      | 3 door cooler bar 2 | 40.00 Fahrenheit  |          |
| water              | rear hand sink      | 100.00 Fahrenheit |          |
| whipped cream      | 2 door reach in     | 38.00 Fahrenheit  |          |
| chlorine sanitizre | 3 comp sink         | 50.00 PPM         |          |
| water              | 3 comp sink         | 120.00 Fahrenheit |          |
| ambient temp       | 2 door cooler       | 36.00 Fahrenheit  |          |
| whipped cream      | 3 door cooler bar   | 41.00 Fahrenheit  |          |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0200280 - COURT'S LOUNGE                                   | Site Address<br>2425 S BASCOM AV, SAN JOSE, CA 95008 | Inspection Date<br>12/05/2024    |
| Program<br>PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>QUENNEVILLE, EDMUND NOEL               | Inspection Time<br>14:20 - 15:25 |

## Overall Comments:

***Per Staff, pre-packaged canned nacho cheese and chili are served on the weekends (for approximately 3 - 4 hours). Food items are reheated and are hot held in the unapproved household crock pots. Food are served using disposable utensils and plates. Discussed that household crock pots shall not be used. Available microwave observed.***

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 **12/19/2024**. 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: Andreea Ciortea  
Bartender  
Signed On: December 05, 2024