

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 FA0240554 - SIZZLE SPOT RESTAURANT		Site Address 740 STORY RD 1, SAN JOSE, CA 95122		Inspection Date 05/19/2022	
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YVONNE LE		Inspection Time 13:55 - 15:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By DIANE D.	FSC Diane D. 9/17/24		

Placard Color & Score
YELLOW
77

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				
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	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		

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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: Boba within prep table at front of house was measured between 50-51°F. Ambient temperature within prep table was measured at 50°F with infrared. All food within unit has been there since open (11AM), been more than 4-hours.

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

[SA] Facility VCD food within prep table and will have a contractor look at unit.

Follow-up By
05/24/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Two dead cockroaches and one live nymph around the 3-compartment sink. No other evidence of vermin within facility.

[CA] Clean and sanitize area of dead cockroaches. PIC cleaned/sanitized the area where the live cockroach was seen.

Follow-up By
05/24/2022

Minor Violations

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

Inspector Observations: Hand wash station next to ice machine has a damaged soap dispenser.

[CA] Repair soap dispenser next to ice machine.

[SA] PIC placed a soap dispenser at the time of inspection.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Bleach on top of organic raw blue agave in side of the dry storage area.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: Food stored on the floor of the walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	Prep table #3	38.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Boba	Prep table (Front of house)	50.00 Fahrenheit	VCD.
Boba #2	Prep table (Front of house)	51.00 Fahrenheit	VCD.
Pork	Ice bath	41.00 Fahrenheit	
Spam	Prep table #2	37.00 Fahrenheit	
Raw steak	Walk in	38.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Eggs	Walk in	38.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cooked eggs	Cook line	163.00 Fahrenheit	Final cook temperature.
Rice	Rice warmer	168.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Bean sprouts	Prep table #2	36.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Shrimp	Ice bath	41.00 Fahrenheit	
Milk	Under counter refrigeration	35.00 Fahrenheit	

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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 **6/2/2022**. 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: Diane D.
Owner

Signed On: May 19, 2022