

**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> FA0210193 - TONY'S POOL HALL		<b>Site Address</b> 585 E TAYLOR ST, SAN JOSE, CA 95112	<b>Inspection Date</b> 04/18/2024
<b>Program</b> PR0301257 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		<b>Owner Name</b> FERNANDEZ, JESUS	<b>Inspection Time</b> 15:00 - 15:20
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JESUS FERNANDEZ	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 04/17/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 04/18/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hot water	3 compartment sink	135.00 Fahrenheit	
hot water	handwash sink	118.00 Fahrenheit	

**Overall Comments:**

*A follow-up inspection was conducted to verify major violation from limited inspection conducted on 04/17/2024 is in compliance.*

*K21: Facility has hot water measured above 120 degrees Fahrenheit.*

*Continue to work on violations noted on limited inspection to bring into compliance.*

**FACILITY RE-OPENED / PERMIT REINSTATED**

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 **5/2/2024**. 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:** Jesus Fernandez  
 Owner  
**Signed On:** April 18, 2024