

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 FA0210063 - FONDA COLOMBIANA SNELL INC		Site Address 5585 SNELL AV, SAN JOSE, CA 95123	Inspection Date 11/12/2024
Program PR0302205 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name JUAN M CHARRY RUIZ	Inspection Time 12:50 - 13:30
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By JUAN	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 11/07/2024

K14 - 8 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

Compliance of this violation has been verified on: 11/12/2024

Minor Violations

Cited On: 11/12/2024

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Chicharones and sausage in preparation unit measured in the temperature danger zone. Per PIC, they had been placed into preparation unit one hour prior to temperature measurement. Ambient air of preparation unit measured 41F. [CA] Maintain PHF at 41F or below or 135F or above. [SA] Items left in preparation unit at 3pm will be discarded.

Cited On: 11/07/2024

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/12/2024

Cited On: 11/12/2024

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: REPEAT VIOLATION: Observed food items in walk in freezer in reduced oxygen packaging. Per the date on the containers, they were packaged on 11/11/2024. [CA] A food facility that packages potentially hazardous food using a reduced-oxygen packaging method must operate under a HACCP plan which has been approved by the California Department of Public Health. See 114419 (b)(2) for exemption. Food facilities may engage in the following only pursuant to a HACCP plan that has been approved by the California Department of Public Health:

- 1. Using acidification or water activity to prevent the growth of Clostridium botulinum.**
- 2. Packaging potentially hazardous food using a reduced-oxygen packaging method as specified in Section 114057.1.**

ROP activities at food facility do not require a HACCP plan if ALL the conditions below are satisfied:

-The food is labeled with the production time and date.

-The food is held at 41oF or lower during refrigeration storage.

-The food is removed from its package in the food facility within 48 hours after packaging.

***When facility is using ROP for storing and removing PHF from package within 48 hours will be exempt for HACCP submittal to CDPH but will require to submit standard operating procedures (SOP) to CPD.**

[COS] Bags were cut open.

If reduced oxygen packaging bags have an OTR of 10,000, HACCP and SOP are not required.

PIC completed standard operating procedures for review, PIC will submit SOPs to district staff. Discontinue ROP procedures until approval is obtained by DEH.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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

Compliance of this violation has been verified on: 11/12/2024

Measured Observations

Item	Location	Measurement	Comments
Ambient air	Preparation unit	41.00 Fahrenheit	
Chicharones	Cold holding insert	51.00 Fahrenheit	51F-47F.
Sausage	Cold holding insert	53.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to the routine inspection conducted on 11/07/2024.

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 **11/26/2024**. 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: Juan Charry
Owner
Signed On: November 12, 2024