

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 FA0212182 - IT'S LUNCH TIME		Site Address 3205 EDWARD AV, SANTA CLARA, CA 95054		Inspection Date 08/05/2024	
Program PR0302973 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KIM, THOMAS		Inspection Time 11:50 - 13:20
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By THOMAS	FSC Not Available Please check FSC format.		

Placard Color & Score
GREEN
78

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				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
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		
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		X
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: Observed the paper towel dispenser at the only handwash sink was empty.

[CA] Keep paper towels stocked at all times.

[COS] Paper towel dispenser was refilled.

Minor violation:

Observed the handwash sink was partially obstructed by a shelving unit.

[CA] Keep the handwash sink easily accessible at all times.

Minor Violations

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

Inspector Observations: A manager's food safety certificate was not available upon request.

[CA] Obtain a manager's food safety certificate.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee washed hands at the 3-compartment sink for a few seconds then dried hands with a reusable cloth towel.

[CA] Wash hands with warm water and soap for 15-20 seconds and use a disposable paper towel to dry hands.

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

Inspector Observations: Inside the prep unit inserts: measured internal temperature of cheese, sliced tomatoes, and mayonnaise to be 49F. PIC stated foods had been stored since 10:00am today (2.5 hours prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[SA] Foods will be used or discarded by 1:00pm today (closing time).

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

Inspector Observations: Observed approximately 5 flies in the kitchen.

[CA] Keep facility clear of flies.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Per PIC, the handwash sink and 3-compartment sink with single drainboard were installed in 2022 without submitting plans (see comments below).

[CA] Any new equipment/sinks must have plan check plan submittal and approval before installation.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
CHEESE, SAUCES	2-DOOR UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
AMBIENT TEMPERATURE OF PREP UNIT	PREP UNIT	48.00 Fahrenheit	
RICE	RICE WARMER	180.00 Fahrenheit	
CHEESE, SLICED TOMATOES, MAYONNAISE	PREP INSERTS	49.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

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Overall Comments:

Per Plan Check/PIC: Facility had submitted plans in 2023 for a new 3-compartment sink, prep sink, water heater, grease trap, ADA restroom, dry storage shelving. Per PIC, the facility no longer plans to do the large renovation that would have triggered some of these upgrades. However, facility installed a new handwash sink and 3-compartment sink (with only one drainboard) around April 2022 without submitting plans.

Plans must be submitted and approved for the handwash sink and 3-compartment sink. Submit plans within 30 days. Upon consultation/further review, plans for the other items listed above may be required as well.

Contact inspector if there are any updates/plan submittals:

Mindy.nguyen@deh.sccgov.org

Desk phone: (408) 918-3490

Main line: (408) 918-3400

Plan check: For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

Notes:

- Per PIC, he had discussed with Plan Check regarding the water heater, stating that due to limited use and operating hours, the current water heater was sufficient.

- Per PIC, ADA restroom originally was required due to allowing customers to use it, but they no longer plan to do so.

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 **8/19/2024**. 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: Thomas Kim
Owner

Signed On: August 05, 2024