

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 04/16/2024	
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 14:30 - 17:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By DEXTER BUFETE	FSC DEXTER BUFETE 4/13/2027		

Placard Color & Score
YELLOW
66

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures		X					S
K08 Time as a public health control; procedures & records		X					S
K09 Proper cooling methods			X				S
K10 Proper cooking time & temperatures	X						S
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						S
K17 Compliance with Gulf Oyster Regulations	X						S
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods	X						S
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						S
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
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: Two food prep table near cook line and one small refrigeration near ice cream area is at 60F.

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

[SA] PIC said they put food in at 1:00 pm and will discard it after 4 hours.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Bucket of rice at the cook line without time marking.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Minor Violations

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

Inspector Observations: Paper towel dispenser was empty and employees were using paper towel roll.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[SA] Refill the paper towel dispenser.

Washed containers inside the hand washing sink in the bar area.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC took the containers out.

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

Inspector Observations: Deep containers in use for cooling curry.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

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

Inspector Observations: Cylinders were not secure with chain.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

Inspector Observations: Bulk containers of flour without labels.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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 food prep tables near cook line, one 2 door refrigeration in ice cream area, and refrigeration in bar area not cooling properly.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Two burner stove was outside the hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: Cold holding units lack monitoring thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Locker room, laundry room, and ice machine area has a lot of unused items.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
	GUESTS WOMEN		
FRIED TOFU	COLD HOLDING	60.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
FISH	REFRIGERATION	41.00 Fahrenheit	
JUICE	REFRIGERATION BAR	40.00 Fahrenheit	
STEAK	REACH IN COOLER	40.00 Fahrenheit	
HALF & HALF	REFRIGERATION	40.00 Fahrenheit	
SANITIZER	DISHWASHER	100.00 PPM	
CURRY	HOT HOLDING	150.00 Fahrenheit	
CHICKEN	REACH IN COOLER	40.00 Fahrenheit	
CALAMARI	DRAWER REFRIGERATION	38.00 Fahrenheit	
CHICKEN WINGS	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM MEN	100.00 Fahrenheit	
TOMATOES	COLD HOLDING	39.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	153.00 Fahrenheit	
BROWN RICE	HOT HOLDING	154.00 Fahrenheit	
BOILED EGGS	COLD HOLDING	58.00 Fahrenheit	
SCALLOPS	DRAWER REFRIGERATION	40.00 Fahrenheit	
LYCHEES	REFRIGERATION BAR	45.00 Fahrenheit	
READ CURRY	REACH IN COOLER	40.00 Fahrenheit	
DESSERTS	FREEZER	6.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
	EMPLOYEE		
SALMON	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
VEG IN CURRY	COLD HOLDING	60.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	

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 **4/30/2024**. 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.

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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: DEXTER BUFETE

PIC

Signed On: April 16, 2024