

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 FA0210513 - DISTRICT		Site Address 65 N SAN PEDRO ST, SAN JOSE, CA 95110		Inspection Date 05/22/2026		Placard Color & Score YELLOW 79		
Program PR0305050 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CRJ PARTNERS V, LLC		Inspection Time 17:40 - 19:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JENNIFER - MANAGER				FSC Nicholas Napolitano 07/23/2026

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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		X			
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display			X	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		X
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:

1. Fried chicken in a sheet rack across the cook line measured between 90-100°F at around 6:00 pm. Per staff, they cooked the chicken around an hour prior.

2. Fries were held out of temperature control across the fryer and measured around 80°F. Per staff, they removed it from the cooler about 45 minutes prior. Staff stated they leave the fries out for 2 hours then return them to the cooler to cool down and cycle between batches.

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

[COS] 1. Staff agreed to move the chicken into refrigeration to cool down. Chicken was moved to the walk in cooler.

[COS] 2. Staff returned the fries to refrigeration. Staff were educated that the 2 hours of diligent prep are cumulative and the prep time does not reset when returned to temperature control.

Follow-up By
05/29/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Staff were observed wiping counters down with a cloth towel in sanitizer, then proceed to grab pickled radishes with the same gloves.

[CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils.

[COS] Staff were educated to wash hands and change gloves when switching tasks from cleaning to food preparation. Pickled radishes were discarded.

Follow-up By
05/29/2026

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

A container of oysters were found to be missing the shellstock tag. Per chef, they move the tag to their recordkeeping system when they are moved to be used.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[COS] The tag was returned to the pan of oysters.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

The floor under the soda syrups has an accumulation of food debris.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink	100.00 Fahrenheit	
Roasted Pears	Undercounter Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Raw Patty	Prep Cooler - Bottom	40.00 Fahrenheit	
Fried Chicken	Sheet Tray across fryer	100.00 Fahrenheit	
Ceviche	Undercounter Cooler	40.00 Fahrenheit	
Ground Beef Patty	Counter	41.00 Fahrenheit	Diligent prep, forming patties
Fries	Sheet Tray across fryer	80.00 Fahrenheit	
Empanadas	Walk in Freezer	4.00 Fahrenheit	IR
Fries	Walk in Cooler	65.00 Fahrenheit	Cooling ~ 1 hour
Roasted veggies	Speed Rack	90.00 Fahrenheit	cooling ~ 45 minutes
Rice	Pot	135.00 Fahrenheit	Cooling

Overall Comments:

Notes:

- Discussed with chef Raymundo about using TPHC for fried chicken and fries. TPHC guidelines were provided.

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 **6/5/2026**. 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: Jennifer
Manager
Signed On: May 22, 2026