

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 09/01/2021		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 68 </div>		
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 11:45 - 13:45			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By ANDRE SIERRA				FSC Regina Passalacqua 1/29/25

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						
K14	Food contact surfaces clean, sanitized		X		X			S
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	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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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

Inspector Observations: Measured chlorine sanitizer concentration at 0ppm in right side dishwashing machine in bar. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Employees will use other dishwashing machine until right side dishwashing machine reaches adequate sanitization.

Minor Violations

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

Inspector Observations: Observed paper towels stored near handsink but not inside dispenser across cookline, in bar, and in employee restroom. [CA] Provide paper towels inside dispenser adjacent to handsinks.

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

Inspector Observations: Measured overstacked portion of raw bean sprouts and tofu at 46F in the cold holding prep unit. Measured cut tomatoes at 45F with ice only touching bottom of container. Per PIC, these items were stocked less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. Discontinue overstacking food above chill line in cold holding prep unit. [COS] Employee moved overstacked portion of raw bean sprouts and tofu in the reach down cooler and employee put more ice around container of cut tomatoes upto level of food.

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

Inspector Observations: Shellfish tags from this year are mixed up in a bag, not in chronological order. [CA] The shellfish tags shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at 107F in 3-comp-sink in kitchen. Temped water several times in this sink. [CA] Provide hot water at a minimum temp of 120F in the 3-comp-sink in kitchen.

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

Inspector Observations: Observed lack of label as to contents on some bulk food containers in kitchen. [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.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed lack of quat sanitizer test strips. [CA] Provide quat sanitizer test strips to measure sanitizer concentration in the 3-comp-sink in kitchen.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed unrestricted pressurized tanks (CO2 & nitrogen) in storage room and undercounter in bar. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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

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Inspector Observations: *Observed liquid dripping from hood. [CA] Repair to stop leak from hood. Note: PIC called technician to repair within next 24 hrs.*

Observed loose light bulb hanging down from wires in hood. [CA] Properly secure and install loose light fixture to hood.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed leak below 3-comp-sink in kitchen. [CA] Repair to stop leak.*

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: *Observed MVS 45 XP vacuum sealer on prep counter in back kitchen. Per PIC, this piece of equipment is no longer used. [CA] The premises of a food facility shall be free of 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

Item	Location	Measurement	Comments
hot water	prep sinks, dump sinks, bar 3-comp-sink	120.00 Fahrenheit	
sauce	hot holding	155.00 Fahrenheit	
noodles	reach down cooler	41.00 Fahrenheit	
cut tomatoes	cold holding prep - across cookline	40.00 Fahrenheit	
cooked chicken	cooling rack	101.00 Fahrenheit	actively cooling
hot water	handsinks - kitchen, bar, restrooms	100.00 Fahrenheit	
rice	hot holding	161.00 Fahrenheit	
butter	walk-in-cooler	40.00 Fahrenheit	
chlorine	left dishwashing machine bar & kitchen dishwashing machine	50.00 PPM	
mixed veggies	freezer	5.00 Fahrenheit	
raw bean sprouts	reach down cooler	40.00 Fahrenheit	
meat	walk-in-cooler	40.00 Fahrenheit	
quat	3-comp-sink kitchen	200.00 PPM	
cooked potatoes	cooling rack	94.00 Fahrenheit	actively cooling
butter chicken	walk-in-cooler	41.00 Fahrenheit	
shrimp	cold drawer	39.00 Fahrenheit	
chicken curry	cold holding prep	40.00 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 **9/15/2021**. 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: Andre Sierra
Manager

Signed On: September 01, 2021