### Comments and Observations

**Social Distancing Protocol**

01 - Signage Violation

*Inspector Observations:* 1. Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at www.covid19prepared.org within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.


02 - Face Covering Violation

*Inspector Observations:* Observed employees not wearing face coverings [CA] Face coverings are required by everyone inside the facility. Exceptions to the face coverings requirement include very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired.

03 - Social Distance Violation

04 - Clean and Sanitize Violation

05 - General Violation

**Major Violations**

Cited On: 11/09/2020

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 11/09/2020. See details below.

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

Upon follow up inspection, observed no signs of active sewage backup. Found the mop sink free flowing and in good repair. Facility is hereby re-open and okay to operate.

Consulted with Aleli Crutchfield.

Joint inspection with Nha Huynh

Report written by Nha Huynh
OFFICIAL INSPECTION REPORT

Facility: FA0206126 - JACKSON’S DONUTS & SANDWICHES
Site Address: 140 S JACKSON AV, SAN JOSE, CA 95116
Owner Name: BUNTHONN SVAY
Program: PR0303505 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 2 - FP10
Inspection Date: 11/09/2020
Inspection Time: 15:00 - 15:30

Signature not obtained. A copy of this report will be emailed to the operator.

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 11/23/2020. 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: 
Signed On: November 09, 2020