

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 FA0205665 - ERNIE'S LIQUORS		Site Address 1153 REDMOND AV, SAN JOSE, CA 95120		Inspection Date 03/20/2025	
Program PR0301954 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name MSM LIQUOR INC		Inspection Time 11:30 - 12:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By SONU K.	FSC Exempt		

Placard Color & Score
YELLOW
74

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						
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						
K06 Adequate handwash facilities supplied, accessible		X					S
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						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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0205665 - ERNIE'S LIQUORS	Site Address 1153 REDMOND AV, SAN JOSE, CA 95120	Inspection Date 03/20/2025
Program PR0301954 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name MSM LIQUOR INC	Inspection Time 11:30 - 12:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Inspector Observations: Employee (cashier) is sick at the time of inspection. He stated that he has a cold.
[CA] Food employees found to have communicable diseases shall be excluded from working with exposed food, clean equipment, clean utensils or linens.
[SA] Employee has placed a face mask on at the time of inspection. Owner stated he will have another employee take over shift.

Follow-up By
03/25/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Only hand wash station within facility is missing paper towels at the time of inspection.
[CA] Have hand wash station fully stocked and operational at all times.

Follow-up By
03/25/2025

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

Inspector Observations: Floor sink under the mop sink is clogged at the time of inspection.
[CA] Have floor drain repaired.
[SA] Facility will be throwing away the mop water into the toilet until floor sink is repaired.

Follow-up By
03/25/2025

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Fan guards within the walk in have dust build up on them at the time of inspection.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

N/A

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: _____ LIQUOR MART _____

NEW OWNER: _____ NIHAL GROUP INC. _____

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP__06__. An invoice for the permit fee in the amount of \$__777.00__ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 4 / 1 / 25 - 3 / 31 / 26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

OFFICIAL INSPECTION REPORT

Facility FA0205665 - ERNIE'S LIQUORS	Site Address 1153 REDMOND AV, SAN JOSE, CA 95120	Inspection Date 03/20/2025
Program PR0301954 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name MSM LIQUOR INC	Inspection Time 11:30 - 12:15

***Structural Review inspection conducted on 3 / 20 / 25**

***Permit condition: NONE**

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 **4/3/2025**. 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: Sonu K.
PIC
Signed On: March 20, 2025