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

		Site Address 1631 E CAPITOL EX 106, SAN JOSE, CA 95121		Inspection Date 05/09/2023	Placard Color & Score	
Program PR0369953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HIEN CHUNG NGUYEN	Inspection Time 13:15 - 14:15	GREEN	
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUT VU			N/A	

Comments and Observations

Major Violations

Cited On: 05/09/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: There is not any hot water. According to the manager the hot water heater is not working. [CA] Provide hot and cold water at all of the sinks.

[CA] Ensure hot water heater is operable and maintained in good repair at all times. Facility is to cease food prep and close until hot water is provided. Call for a reinspection before reopening.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	<u>Comments</u>
water	dish sink	125.00 Fahrenheit	

Overall Comments:

There is now both hot and cold water in the kitchen. The dish wash sink reached 120 degrees F. The hot water heater has been repaired.

Went over with the manager how to properly prepare the wiping rag sanitizer bucket. Facility may reopen.

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 <u>5/23/2023</u>. 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

Z

Received By:

Signed On: May 09, 2023