

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 FA0254321 - THE FUNNY FARM RESTAURANT	Site Address 4898 SAN FELIPE RD 150, SAN JOSE, CA 95135	Inspection Date 01/21/2025
Program PR0370887 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FUNNY FARM INC	Inspection Time 12:00 - 12:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SUKHINDER SINGH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/14/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/14/2025

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

Compliance of this violation has been verified on: 01/21/2025

Minor Violations

Cited On: 01/21/2025

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
01/21/2025

Cited On: 01/21/2025

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: Repeated violation: Drainpipes from the manual and mechanical dishwashers were immersed inside the funnel that was modified to provide an air gap.

[CA] To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.

Follow-up By
01/21/2025

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical dishwasher	50.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 01/14/2025. The facility was issued a conditional pass for lack of soap supply on the kitchen's handwash station and for zero sanitizing chemical concentration on the bar's mechanical dishwasher. During this follow-up inspection, both violations were found to be corrected. Therefore, the facility is issued a pass green placard.

The other minor violations cited during the time of the routine inspection must also be corrected immediately.

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 **2/4/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0254321 - THE FUNNY FARM RESTAURANT	Site Address 4898 SAN FELIPE RD 150, SAN JOSE, CA 95135	Inspection Date 01/21/2025
Program PR0370887 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FUNNY FARM INC	Inspection Time 12:00 - 12:45

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: Sukhinder Singh
Employee

Signed On: January 21, 2025