

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 FA0208740 - ANEJO CANTINA KITCHEN		Site Address 3132 WILLIAMS RD, SAN JOSE, CA 95117		Inspection Date 01/09/2025		Placard Color & Score YELLOW 82		
Program PR0301431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE BREAKFAST PLACE INC		Inspection Time 15:15 - 16:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SONIA				FSC LUIS OCHOA 10/03/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		
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		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

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

Inspector Observations: Kitchen and bar hand washing sinks paper towel dispenser lack paper towels. Facility can't find key to open dispenser.

[CA] Paper towel dispenser shall always be filled in for proper hands washing with soap, warm water and dry using single use paper towels as required.

Follow-up By
01/14/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Both ice bath and hot holding unit with hot water has minimum ice and hot water and therefore food on top was at 50F.

[CA] In order to keep food at minimum 41F or below with ice bath, ice or chilled water shall be reaching top of the container to maintain temperature at 41F and below.

For hot holding at 135F or above with hot water bath hot water shall reach the top portion of the containers to maintain temperature at 135F or above.

Follow-up By
01/14/2025

Minor Violations

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: Mop was in a dirty mop bucket in the back area.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SANITIZER	DISHWASHER BAR	50.00 PPM	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
BEANS	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
PORK	ICE BATH TOP	50.00 Fahrenheit	
HOT WATER	B AR SINK	120.00 Fahrenheit	
BEANS	HOT WATER BATH TOP	125.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
PORK	FREEZER	10.00 Fahrenheit	
BEEF	REFRIGERATION	40.00 Fahrenheit	
BEANS	HOT BATH TOP	126.00 Fahrenheit	
PORK	ICE BATH BOTTOM	40.00 Fahrenheit	
BRRF	ICE BATH TOP	50.00 Fahrenheit	
RICE	HOT HOLDING	168.00 Fahrenheit	
BEANS	HOT HOLDING	135.00 Fahrenheit	
BEEF	ICE BATH BOTTOM	40.00 Fahrenheit	

Overall Comments:

Find paper towel dispenser key to refill paper towel.

Food on ice bath shall be at 41F or below.

Food with hot water bath shall be at 135F or above.

****Subsequent follow-up inspection after first follow up shall be billed \$- Find paper towel 290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability. ****

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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 **1/23/2025**. 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: SONIA
PIC
Signed On: January 09, 2025