

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 11/19/2025		Placard Color & Score YELLOW 67		
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 14:30 - 16:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By XU ZHANG				FSC XINH VO 5/29/29

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				N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records		X		X			N
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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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	X	
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: Prep cooler on top measured 50F and at bottom portion was measured 47F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Keep small portions in the unit with ice until the temperature was 41F and below.

Hot holding unit at left side was measured 120F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Adjust setting to bring the temperature at minimum 135F.

Food in a ice bath/cold holding was measured 40F at the bottom and 50F at top.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF shall be fully submerged in ice on side to maintain the temperature at 41F and below.

Follow-up By 11/26/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Steamed rice lack time marking.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Rice were time marked.

Follow-up By 11/26/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Bar lack soap dispenser and using pump soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spry bottles in the bar area lack common name.

[CA] Chemicals once removed from original container shall be labeled with common name.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple food items were uncovered.

[CA] Keep food container close with lid or plastic cover to prevent cross contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: One dishwasher out of two in the bar area was leaking and there was a mold like debris on floor.

[CA] Replace or repair the bar dishwasher to maintain.

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: Ice machine in the back area is leaking and has a puddle of water on floor.

[CA] Repair/fix leakage from the ice machine.

Floor sink with a dishwasher drainage has a slow drain.

[CA] Unclog the floor sink and maintain plumbing for good repair.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations: Toilet rolls was outside the dispenser.

[CA] Toilet roll shall be provided in a permanently installed dispenser at each toilet.

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: Employee restroom has a broken self-closure.

[CA] Replace or repair broken self closure for the restroom.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Damage floor near prep cooler for salad.

[CA] Repair the floor with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
SALMON	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN MARINATED	WALK IN COOLER	38.00 Fahrenheit	
BEEF	DRAWER COOLER	40.00 Fahrenheit	
CHICKEN	PREP COOLER	47.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
RICE	BUCKET	110.00 Fahrenheit	TPHC
YOGURT	PREP COOLER	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER BAR	50.00 PPM	
OYSTER	DRAWER COOLER	40.00 Fahrenheit	
TOMATOES	PREP COOLER	50.00 Fahrenheit	
SALMON	DRAWER COOLER	38.00 Fahrenheit	
BEET ROOT	PREP COOLER	47.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
YELLOW CURRY	ICE BATH COOLING	138.00 Fahrenheit	
CHICKEN WINGS	ACTIVE COOLING	80.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
YELLOW CURRY	HOT HOLDING	136.00 Fahrenheit	

Overall Comments:

Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question. hina.wyne@deh.sccgov.org

****Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645 (minimum of 2 hours) during nonbusiness hours upon availability. ****

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 **12/3/2025**. 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.

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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: XU ZHANG
MANAGER
Signed On: November 19, 2025