

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 FA0206933 - THE HAPPY HOOLIGANS | | Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118 | Inspection Date 08/10/2021 |
| Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | Owner Name INTERNAL LIGHT INC | Inspection Time 15:30 - 16:00 |
| Inspected By JOSEPH SCOTT | Inspection Type FOLLOW-UP INSPECTION | Consent By TED NGO | |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/10/2021

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

Compliance of this violation has been verified on: 08/10/2021

Minor Violations

Cited On: 08/10/2021

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/10/2021

Follow-up By
08/10/2021

Cited On: 08/10/2021

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

Compliance of this violation has been verified on: 08/10/2021

Follow-up By
08/10/2021

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|---------------------------|-------------------|----------|
| HOT WATER | HAND WASH SINK FAUCET | 100.00 Fahrenheit | |
| HOT WATER | 3 COMPARTMENT SINK FAUCET | 120.00 Fahrenheit | |

Overall Comments:

THEHAPPYHOOLIGANS.SJ@GMAIL.COM

HOT WATER RESTORED/OK TO RE-OPEN/CONTINUE CORRECTION ANY REMAINING VIOLATIONS.

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 **8/24/2021**. 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: TED NGO
MANAGER

Signed On: August 10, 2021