

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 FA0271579 - THE TABLE RESTAURANT		Site Address 1110 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 05/29/2025		Placard Color & Score GREEN 81		
Program PR0410323 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE TABLE 1, LP		Inspection Time 13:00 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By ABIGAIL ALTON				FSC David West 9/18/2028

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						S
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		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						
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	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: Measured sliced tomato at 64 F and cooked onion at 70 F stored within a container at the preparation line. Measured fresh cheese at 52 F within the left side of the mounted wall refrigerator. Ambient temperature of the left compartment measured at 48 F (right side of unit measured at 40 F) PIC stated that the cheese was delivered 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue use of the left side of the wall mounted refrigerator to hold PHF's until it can maintain 41 F or below.

[COS] Cooked onion and sliced tomato placed within the refrigerator to be cooled to and held at 41 F or below. Fresh cheese relocated to the walk in to be cooled to and held at 41 F or below.

Minor:

Measured sliced cherry tomatoes at 47 F and yogurt at 48 F on top of ice baths at the preparation counter.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure PHF containers at the preparation line ice baths are fully inserted into ice.

[COS] Yogurt fully inserted into an ice bath. Sliced tomatoes relocated to the refrigerator.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Multiple employee food handler cards are expired or not available.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Peeled oranges stored directly next to the hand wash sink at the bar.

[CA] All food shall be separated and protected from possible contamination. Store garnishes separated and away from the hand wash sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Bartender using the hand wash sink as a dump sink and to rinse drink shakers.

[CA] Discontinue use of the hand wash sink to rinse shakers. Use the 3 compartment warewashing sink for dumping and warewashing.

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

Inspector Observations: Holes in the ceiling of the upstairs dry storage area (above the electrical and water heater areas).

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The restrooms lack employee hand wash signs.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
raw clams	walk in fridge	37.00 Fahrenheit	
hot water	warewashing machine	161.00 Fahrenheit	
aujus	container	140.00 Fahrenheit	cooling
sliced tomato	prep counter	64.00 Fahrenheit	
cooked pasta	prep fridge	39.00 Fahrenheit	
sliced cherry tomatoes	on top of ice bath	47.00 Fahrenheit	
sliced cheese	salad station prep fridge	40.00 Fahrenheit	
fresh cheese	left compartment of wall mounted fridge	52.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
raw beef	under grill fridge	40.00 Fahrenheit	
yogurt	on top of ice bath	48.00 Fahrenheit	
cooked chicken	2 door prep fridge	38.00 Fahrenheit	
cooked roast	prep table	138.00 Fahrenheit	resting
soup	warmer	170.00 Fahrenheit	
cheese	right compartment of wall mounted fridge	41.00 Fahrenheit	
cooked onions	prep counter	70.00 Fahrenheit	

Overall Comments:

Note: Observed a vacuum sealing machine and ROP bags within the upstairs dry storage room. Manager stated the unit is no longer in use (no ROP products observed).

Prior to use, an SOP shall be submitted to this department for review and approval. If facility intends to ROP for longer than 48 hours, HACCP approval by the state CDPH is required.

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 **6/12/2025**. 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: Abigail Alton
pic

Signed On: May 29, 2025