

**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**

<b>Facility</b> FA0269576 - ANCHORS. INC		<b>Site Address</b> 87 N SAN PEDRO ST 115, SAN JOSE, CA 95110		<b>Inspection Date</b> 12/18/2024	
<b>Program</b> PR0401119 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ANCHORS, INC		<b>Inspection Time</b> 15:30 - 16:35
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JESSICA	<b>FSC</b>		

**Placard Color & Score**  
**YELLOW**  
**70**

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	X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
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	
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	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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	
K48 Plan review		

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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:**

*In the kitchen area, at the only hand wash station, there were no paper towels available in the dispenser.*

Follow-up By  
12/23/2024

*[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.*

*[COS] Staff were able to restock the dispenser at time of the inspection.*

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

**Inspector Observations:**

*In the kitchen area, at the cook line, a piece of fish was found in the flour station measuring at 60°F. Per staff they were not sure how long the piece of fish had been there.*

Follow-up By  
12/23/2024

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

*[COS] Staff discarded the fish. See VC&D report.*

### Minor Violations

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

**Inspector Observations:**

*Staff were observed to be on their phone and not wash their hands prior to returning to food preparation. When instructed to wash their hands staff washed their hands in the middle basin of the three compartment sink.*

Follow-up By  
12/23/2024

*[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.*

*[COS] Inspector instructed to wash hands in the hand wash sink with warm water, soap, and paper towels.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:**

*Facility does not organize the shellstock tags for the past 90 days.*

*[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.*

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

**Inspector Observations:**

*In the walk in freezer, fries were observed to be stored on the floor.*

*[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

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**Inspector Observations:**

*The rice scoop was found in a container of water measuring at 66°F.*

**[CA] Utensils shall be stored in the following manner:**

- 1) in the food with their handles above the top of the food and the container
- 2) in running water
- 3) in a container of water at 135°F or above
- 4) at room temperature if washed within 4 hours of initial use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

*There is a gap in the exhaust hood filters due to a filter being in disrepair.*

**[CA] Ventilation hood filters shall be maintained clean and good repair. Repair or replace the filter close the gap.**

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

**Inspector Observations:**

**REPEAT VIOLATION: The Environmental Health Permit from this department is not posted within public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

**Performance-Based Inspection Questions**

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Proper hot and cold holding temperatures.

**Measured Observations**

Item	Location	Measurement	Comments
Water	Hand Wash Sink	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Fish	Drawer Cooler	39.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Fish	Flour - Batter	66.00 Fahrenheit	See VC&D report
Pico de Gallo	Prep Cooler	40.00 Fahrenheit	
Fries	Undercouter Cooler	34.00 Fahrenheit	
Rice	Rice Cooker	173.00 Fahrenheit	
Fries	Walk in Freezer	10.00 Fahrenheit	Facilities Held in Common

**Overall Comments:**

*The facility's Food Safety Certificated individual has left, acquire a Food Safety Certificate within 60 days.*

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 **1/1/2025**. 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



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**Received By:** Jessica Chavez  
Cashier

**Signed On:** December 18, 2024