

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 FA0283709 - DEMIYA		Site Address 375 SARATOGA AV G, SAN JOSE, CA 95129		Inspection Date 07/23/2024	
Program PR0425496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DEMIYA, INC		Inspection Time 11:15 - 12:35
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By DONNEY	FSC DEMI EBARA 6/8/27		

Placard Color & Score
GREEN
82

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						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						S
K06	Adequate handwash facilities supplied, accessible	X						
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						
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				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		
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	X	
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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed two dead cockroaches inside the restroom. One dead cockroach behind the dishwasher in the kitchen area and one live cockroach in the dine in area.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Facility has a fumigation service yesterday. Keep working with your pest control service to eradicate the cockroaches problem. Live cockroach inside the facility is not expectable it would lead to closure until the problem has been fixed. Have your pest control service comes in at least every two weeks. Also provide traps to get rid of cockroaches.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the handwashing sink inside the rest room was at 85F.

[CA] Hot running water at the handwashing sink shall be minimum 100F -108F.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Dishwasher lack sanitizer.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM. While dishwasher lack sanitizer use the sanitizer dispenser at the 3-compartment sink to sanitizer pot, pans, and utensils.

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: Drain pipe from the food prep sink is inside the floor sink

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor. Provide minimum of 1 inch airgap from the floor rim to the drain pipe.

3-Compartment sink faucet leaking.

[CA] Fix leaking faucet to maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
RAW CHICKEN	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
TOFU	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
CURRY	REFRIGERATION	40.00 Fahrenheit	
MASHED POTATOES	REFRIGERATION	40.00 Fahrenheit	
CHICKEN	ROOM TEMP	158.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	85.00 Fahrenheit	
RICE	RICE MAKER	170.00 Fahrenheit	
CURRY	FOOD PREP TABLE	40.00 Fahrenheit	

Overall Comments:

Observed two dead cockroaches inside the restroom. One dead cockroach behind the dishwasher in the kitchen area and one live cockroach in the dine in area next to dirty dishes rack.

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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 **8/6/2024**. 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: Donney
PIC
Signed On: July 23, 2024