

# 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><br>FA0276624 - SAN JOSE EARTHQUAKES STADIUM - AREA 6            |  | <b>Site Address</b><br>1123 COLEMAN AV, SAN JOSE, CA 95110 |                                           | <b>Inspection Date</b><br>12/14/2024 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>90</b> </div> |  |                                     |
| <b>Program</b><br>PR0417926 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                            | <b>Owner Name</b><br>SPECTRA FOOD SERVICE |                                      | <b>Inspection Time</b><br>19:40 - 20:20 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                           | <b>Consent By</b><br>LOU ATCHICK     |                                         |                                                                                                                                                                |  | <b>FSC</b> Brian Leone<br>3/29/2028 |

  

| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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     |        |     |     | S   |
| 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     | X   |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                     |                                  |
|--------------------------------------------------------------------------|-----------------------------------------------------|----------------------------------|
| Facility<br>FA0276624 - SAN JOSE EARTHQUAKES STADIUM - AREA 6            | Site Address<br>1123 COLEMAN AV, SAN JOSE, CA 95110 | Inspection Date<br>12/14/2024    |
| Program<br>PR0417926 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>SPECTRA FOOD SERVICE                  | Inspection Time<br>19:40 - 20:20 |
| K48                                                                      | Plan review                                         |                                  |
| K49                                                                      | Permits available                                   |                                  |
| K58                                                                      | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Leftover mashed potato was being cooled in a large container at room temperature.**

**CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:**

**(1) Placing the FOOD in shallow pans.**

**(2) Separating the FOOD into smaller or thinner portions.**

**(3) Using rapid cooling EQUIPMENT.**

**(4) Using containers that facilitate heat transfer.**

**(5) Adding ice as an ingredient.**

**(6) Using ice paddles.**

**(7) Inserting appropriately designed containers in an ice bath and stirring frequently.**

**The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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: Some open bag food products were stored on the shelf of in the dry storage area.**

**[CA] Store all open bag food products in properly labeled bulk containers.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item             | Location               | Measurement       | Comments |
|------------------|------------------------|-------------------|----------|
| Patties          | Walk-in freezer        | 0.00 Fahrenheit   |          |
| Mashrooms,cooked | Walk-in cooler         | 35.00 Fahrenheit  |          |
| Chicken          | Walk-in cooler         | 34.00 Fahrenheit  |          |
| Chicken          | Final cook             | 176.00 Fahrenheit |          |
| Hot water        | Three compartment sink | 140.00 Fahrenheit |          |
| Pizza            | Final cook             | 175.00 Fahrenheit |          |

### Overall Comments:

**Note: This is the main commissary kitchen which cooks food for most of the stands..**

**2. Food safety manager certificate: Brian Leone - 3/29/2028**

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 **12/28/2024**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                     |                                  |
|--------------------------------------------------------------------------|-----------------------------------------------------|----------------------------------|
| Facility<br>FA0276624 - SAN JOSE EARTHQUAKES STADIUM - AREA 6            | Site Address<br>1123 COLEMAN AV, SAN JOSE, CA 95110 | Inspection Date<br>12/14/2024    |
| Program<br>PR0417926 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>SPECTRA FOOD SERVICE                  | Inspection Time<br>19:40 - 20:20 |

## 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:** Lou Atchick  
Manager

**Signed On:** December 14, 2024