

# 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>FA0309904 - POPPY & CLARO RESTAURANT                          |  | <b>Site Address</b><br>50 W SAN FERNANDO ST 110, SAN JOSE, CA 95111 |                                         | <b>Inspection Date</b><br>11/13/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                                              |
| <b>Program</b><br>PR0454198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                     | <b>Owner Name</b><br>50W RESTAURANT LLC |                                      | <b>Inspection Time</b><br>10:05 - 11:55 |                                                                                                                                                                |  |                                              |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                         | <b>Consent By</b><br>ADAM            |                                         |                                                                                                                                                                |  | <b>FSC</b> Christopher Littman<br>06/05/2028 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | 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     | 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                                                        |     |     |
| 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                                                |     |     |
| 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                                      |     |     |

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|                                                                           |                                   |                                                              |                                  |
|---------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------|----------------------------------|
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| Program<br>PR0454198 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                   | Owner Name<br>50W RESTAURANT LLC                             | Inspection Time<br>10:05 - 11:55 |
| K48                                                                       | Plan review                       |                                                              |                                  |
| K49                                                                       | Permits available                 |                                                              |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                              |                                  |

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

*Facility receives pastries from Manresa. The ham and cheese croissant was found out of temperature control. Per Chef, the pastries arrived at 7 am and will be discarded per TPHC. No guidelines or marking were available.*

*[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

*[COS] Items were marked for discard after 4 hours or removal from temperature control. Discussed with Chef and manager that if the croissant will be stored at room temperature to ensure what time and temperature the food items leave the provider. TPHC may need to start from when the producer removed from the oven. Provide information to district specialist.*

*TPHC guidelines were provided to chef.*

### Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

#### Inspector Observations:

*Facility is fermenting their own pickles with the following ingredients: Cucumber, red chili flakes, garlic, dill, 7% saline solution.*

*The brine solution measured at 4.0 pH. Per Chef, they let it ferment for 7 days for flavoring and preservation.*

*[CA] Food facility shall obtain a HACCP plan approval for all alternate practice or procedure.*

*[COS] Pickles were moved to the walk in cooler.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

#### Inspector Observations:

*The menu lacks a disclosure for items that come undercooked or raw, ie, New York Strip.*

*[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.*

*Disclosure means a written statement that clearly includes either of the following:*

*(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."*

*(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.*

*(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:*

*(1) Written information regarding the safety of these food items is available upon request.*

*(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                     | Location               | Measurement       | Comments                      |
|--------------------------|------------------------|-------------------|-------------------------------|
| Farro                    | Walk in Cooler         | 40.00 Fahrenheit  |                               |
| Chicken Wings            | Walk in Cooler         | 40.00 Fahrenheit  |                               |
| Ham and Cheese Croissant | Coutner                | 70.00 Fahrenheit  |                               |
| Bacon                    | Prep Cooler            | 67.00 Fahrenheit  | Cooked ~ 2 hours prior        |
| Water                    | Handwash Sink          | 100.00 Fahrenheit |                               |
| Water                    | Three Compartment Sink | 120.00 Fahrenheit |                               |
| Lactic Acid - Sanitizer  | Sanitizer Bucket       | 400.00 PPM        |                               |
| Beaten Eggs              | Prep Cooler            | 49.00 Fahrenheit  |                               |
| Cucumber Brine           | Shelf of Prep Table    | 4.00 pH           |                               |
| Hot Water                | Upright Dishwasher     | 160.00 Fahrenheit |                               |
| Mozzarella               | Prep Cooler - Bottom   | 51.00 Fahrenheit  | Cooling, sliced 20 mins prior |
| Fries                    | Drawer Freezer         | 20.00 Fahrenheit  |                               |

## Overall Comments:

### Notes:

- Facility is ran by Sodexo. Sodexo has an approved training course in Florida. Employees are not required to have Food Handler Cards.(Reference: Calcode Section113948 (e) (9))

- Reviewed temperature holding, sanitizer, and cooking logs. Logs are not being maintained. Per Chef staff are still being trained.

- Per Manager and Chef, the ham and cheese croissant will be discontinued. Cucumbers will be pickled for flavoring in the walk in cooler.

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 **11/27/2025**. 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: Christopher  
Executive Chef  
Signed On: November 13, 2025