

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 FA0209399 - MIAMI BEACH CLUB		Site Address 417 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 12/27/2024	
Program PR0304172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GIANT III ENTERTAINMENT L		Inspection Time 21:25 - 23:30
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By PIERRE	FSC Gabriela Gonzalez 09/25/2029		

Placard Color & Score
GREEN
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						S
K06 Adequate handwash facilities supplied, accessible			X				N
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							
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	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		X			
K23 No rodents, insects, birds, or animals			X	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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		

OFFICIAL INSPECTION REPORT

Facility FA0209399 - MIAMI BEACH CLUB	Site Address 417 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 12/27/2024
Program PR0304172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GIANT III ENTERTAINMENT LLC	Inspection Time 21:25 - 23:30
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

In the front bar area, the floor sink was not draining and is overflowing.

Follow-up By
12/28/2024

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[SA] Facility is to wash, rinse, and sanitize all dishes in the kitchen area. Correct within 24 hours. Contact this department to schedule the follow up inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. At both bar areas the paper towel dispensers were blocked by the trashcans.

2. In the employee restroom the paper towels were found on the toilet.

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

3. At both bars the soap dispensers are in disrepair. Both bars have pump bottles of soap available.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations:

REPEAT VIOLATION: Both of the ice machines have black mold like substances on the interior upper lip.

[CA] Ensure to maintain the ice machine clean and sanitize as required.

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

Inspector Observations:

1. None of the restrooms have hot water available.

2. The back bar hand wash sink does not hot water available.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[SA] Correct within 24 hours.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

In the Back Bar area there were two dead cockroaches in the bar area. Per PIC, they do not operate the area of the facility.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Follow-up By
12/27/2024

OFFICIAL INSPECTION REPORT

Facility FA0209399 - MIAMI BEACH CLUB	Site Address 417 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 12/27/2024
Program PR0304172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GIANT III ENTERTAINMENT LLC	Inspection Time 21:25 - 23:30

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:

Facility does not have the testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

REPEAT VIOLATION: In the bar areas, the ice bins have tubes running through the ice for cold plates.

[CA] Ice intended for consumption shall not come in contact with materials that may lead to contamination.

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:

1. In the front men's restroom, at the hand wash stations, turning on one faucet turns off the other.

2. In the front women's restroom, one of the hand sinks were not working.

Note: The hand sink next to it was operating fine

[CA] Repair plumbing so they work independently and maintain in good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The dumpster lid was left open.

[CA] Refuse containers shall be covered at all times when not in use.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

In the patio area there is a mobile bar that is not in operation and several other of pieces equipment (sinks, grills, et).

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three Compartment Sink - Bar	100.00 PPM	
Water	Hand Sink - Front and Back Bar	65.00 Fahrenheit	
Water	Hand Sinks - Restroom	65.00 Fahrenheit	
Water	Three Compartment Sink - Kitchen	120.00 Fahrenheit	
Ambient Air	Freezer	-7.00 Fahrenheit	
Ambient Air	Prep Cooler	34.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted to determine compliance with violations noted within 24 hours. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of

OFFICIAL INSPECTION REPORT

Facility FA0209399 - MIAMI BEACH CLUB	Site Address 417 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 12/27/2024
Program PR0304172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GIANT III ENTERTAINMENT LLC	Inspection Time 21:25 - 23:30

\$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability. Contact Suzanne Lew via email to schedule the follow up inspection at Suzanne.Lew@deh.sccgov.org. Failure to correct violations by the comply by date may result in further enforcement from this department, including facility closure.

Joint Inspection with Princess Lagana

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 **1/10/2025**. 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: Pierre Kouchekey
Owner

Signed On: December 27, 2024