

# 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> FA0206337 - THE FARMERS UNION		<b>Site Address</b> 151 W SANTA CLARA ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 03/09/2021	
<b>Program</b> PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> 151 PARNTERS, LLC		<b>Inspection Time</b> 13:30 - 14:15
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> ELI RAPLEE	<b>FSC</b> Eli Raflee 10/22/2021		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>N/A</b>

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						
K07 Proper hot and cold holding temperatures		X		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				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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Observed potentially hazardous food that measured in the temperature danger zone (sliced turkey in ice bath on food prep surface measured at 51F and grilled onions hot holding on the side of the cookline measured at 101F). [CA] Ensure potentially hazardous foods are properly cold held at 41F or below OR hot held at 135F or above. Discontinue storing PHFs in ice baths for cold holding unless TPHC (Time as Public Health Control) method is used, which would involve filling out the Department's TPHC form and getting approval, time marking the items for 4 hours and discarding them at the end of the 4 hour time period. [SA] PIC time-marked the foods and will discard any remaining food at the end of the 4 hour time period.*

Follow-up By  
03/16/2021

### Minor Violations

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:** *Chlorine sanitizer measured at 25ppm at bar warewash machine. [CA] Ensure chlorine concentration is 50ppm for warewash machines.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
chlorine	warewash machine (bar)	25.00 PPM	
hot water	handwash sink (bar)	100.00 Fahrenheit	
beans	hot hold	141.00 Fahrenheit	
hamburger	cookline	171.00 Fahrenheit	
pulled pork	walk-in (basement)	38.00 Fahrenheit	
hot water	warewash machine (under counter)	160.00 Fahrenheit	
grilled onion	hot hold (cookline)	101.00 Fahrenheit	
sliced turkey	ice bath	51.00 Fahrenheit	
chicken wings	food prep cold hold (lower part)	42.00 Fahrenheit	
shrimp	walk-in freezer	28.00 Fahrenheit	infrared
cooked potatoes	food prep cold hold hold (upper part)	41.00 Fahrenheit	
corned beef	walk-in (basement)	39.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
tomato soup	hot hold	135.00 Fahrenheit	
ice cream	freezer	18.00 Fahrenheit	
uncooked grilled cheese	lowboy refrigerator	46.00 Fahrenheit	according to staff, just assembled
sliced tomatoes	food prep cold hold	42.00 Fahrenheit	
hot water	3 comp sink (bar)	120.00 Fahrenheit	
hot water	warewash machine (upright)	170.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	beverage station refrigerator	42.00 Fahrenheit	infrared

### Overall Comments:

**Conducted risk factor-based inspection during Covid-19 Pandemic. A risk factor-based inspection is an inspection focusing on factors known to directly contribute to foodborne illness. Structural issues and good retail practices are not accessed during this inspection. Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

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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 **3/23/2021**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Eli Raplee  
Emailed report due to COVID19

**Signed On:** March 10, 2021