

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 02/26/2020	
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 11:00 - 13:40
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By BENEDICT YEO	FSC Regina Passalacqua 1/29/20	

Placard Color & Score
YELLOW
66

RISK FACTORS AND INTERVENTIO	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	X			S
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				
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		X			
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICE	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		X
K36 Equipment, utensils, linens: Proper storage and use		X
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		X
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Measured internal temperature of cooked chicken at 56F, shrimp at 55F, cut tomatoes at 55F, cooked brussel sprouts at 53F, cooked potatoes at 56F, liquid eggs at 56F, cooked tofu at 56F, spam at 54F, cooked carrots at 56F, mussels at 54F, egg whites at 56F, and raw bean sprouts at 58F in the right side cold holding prep unit. Per PIC, these items were placed in this cooler yesterday. [CA] Maintain pHF for cold holding at 41F or less. [COS] Employee discarded items in trash.

Follow-up By
03/03/2020

Measured the internal temperature of cooked tofu at 56F on counter across cookline. Per PIC, tofu was cooked at 9am today and is stored on counter for service. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Chef changed tofu into a shallow container and moved into walk-in-cooler.

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

Inspector Observations: Observed clogged floor sink on far left side across front cookline with sewage overflowing onto floor. [CA] Ensure floor sinks drain properly. [COS] Technician came during inspection and unclogged floor sink. Employee clean and sanitized floor.

Follow-up By
03/03/2020

Minor Violations

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

Inspector Observations: No soap in dispenser at right side handsink in bar. No paper towels in dispenser at left side handsink in bar. No paper towels in dispenser at beverage station. Paper towels stored adjacent but not inside dispenser in employee restroom. [CA] Provide soap and paper towels in dispenser at all handwashing stations. [COS] Employee refilled dispensers.

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: Observed brown substance on interior panel of middle ice machine in kitchen. This portion of panel is not directly touching ice. [CA] Clean & sanitize interior panel of ice machine following manufacture directions.

Measured chlorine sanitizer concentration at 0ppm in right side dishwashing machine at bar. Chlorine sanitizer attached to dishwashing machine is empty. Employees are not actively using this machine. [CA] Maintain chlorine sanitizer concentration at 50ppm in dishwashing machine at bar. [SA] Employees will use left side dishwashing machine in bar until other machine reaches adequate sanitization. PIC called technician from autochlor to bring more sanitizer and service machine. FOLLOW UP BY 3/3/20.

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: Observed torn gasket of middle door of 3-door reach in cooler across front cookline. [CA] Repair/replace gasket of unit and maintain in good repair.

Ambient air temperature measured 58F in the right side cold holding prep unit across front cookline. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. FOLLOW UP BY 3/3/20.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed pressurized tanks unrestricted in bar and back storage room. [CA] Restrict all pressurized tanks to a rigid surface.

Observed towel wrapped around fish and towel in direct contact with cut peppers in walk-in-cooler. [CA] Discontinue using towels to directly touch food; use food grade material to directly contact food.

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: Observed small leak below 2 compartment prep sink. [CA] Repair to stop leak.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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**Inspector Observations: Observed toilet paper on rack but not inside dispenser in employee restroom. [CA]
Provide toilet paper inside dispenser at employee restroom.**

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: Observed damaged weather strip at back door in kitchen by ice machines. [CA]
Eliminate gap greater than 1/4" at back door to prevent the entrance and harborage of vermin.**

Observed doors around dining area open and no screens in place to prevent entrance of vermin. [CA] Keep doors around facility closed or install screens to prevent entrance of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed mold-like substance on wall on left of dishwashing machine. [CA] Clean and sanitize walls in dishwashing area.

Observed heavy accumulation of grease and debris on floor under cooking equipment at front cookline. [CA] Regularly clean under cooking equipment to prevent accumulation of debris/grease.

Observed water build up behind middle ice machine in kitchen. [CA] Squeegee/remove water build up on floor behind ice machine.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp-sink - kitchen and bar	121.00 Fahrenheit	
chlorine	right dishwashing machine bar	0.00 PPM	
chlorine	kitchen dishwashing machine & left machine in bar	50.00 PPM	
cooked ribs	cooling rack near walk-in-cooler	125.00 Fahrenheit	125-136F. Per chef, made 5 mins ago. Actively cooling.
meat	reach down cooler	40.00 Fahrenheit	
fish	walk-in-cooler	41.00 Fahrenheit	
meat	cold drawer	40.00 Fahrenheit	
curry	cold holding prep	40.00 Fahrenheit	
shrimp	walk-in-cooler	40.00 Fahrenheit	
hot water	prep sink	121.00 Fahrenheit	
hot water	handsinks - kitchen, bar, restroom	100.00 Fahrenheit	
half & half	cooler	41.00 Fahrenheit	
samosa	cold drawer	41.00 Fahrenheit	
peas/carrots	cold holding prep	38.00 Fahrenheit	
curry	hot holding	150.00 Fahrenheit	
meat	walk-in-cooler	41.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	
fries	freezer	5.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	

Overall Comments:

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 **3/11/2020**. 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.

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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: Benedict Yeo
Manager

Signed On: February 26, 2020