

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 FA0207912 - CALIBUNGA SAN JOSE LLC - HOOK FOOD SHA		Site Address 2333 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 08/01/2024	
Program PR0303164 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA DREAMIN ENTE		Inspection Time 14:00 - 14:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MEL SELLS	FSC Charles Thomas 05/02/2029		

Placard Color & Score
GREEN
90

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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				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						
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		X
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207912 - CALIBUNGA SAN JOSE LLC - HOOK FOOD SHA	Site Address 2333 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 08/01/2024
Program PR0303164 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CALIFORNIA DREAMIN ENTERTAINMENT INC	Inspection Time 14:00 - 14:50
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed dish washing employee with painted finger nails.

[CA] All food employees shall keep their fingernails trimmed filed and maintained or use gloves.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Two cases of frozen french fries and frozen chicken tenders maintained out in ambient temperature. Employee stated that the leads had taken out the items in anticipation for the rush. Items measured between 20F to 30F.

[CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

[COS] Items were returned into the upright freezers to maintain cold.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed deep fryer extending past the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Observed large opening on the ceiling by the pizza oven.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Cooked sausage	Pizza preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	140.00 Fahrenheit	
Shredded mozzarella cheese	Pizza preparation refrigerator	41.00 Fahrenheit	
Sani buckets	Throughout kitchen	200.00 PPM	Quaternary ammonia
Warm water	Hand wash sink	105.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	42.00 Fahrenheit	
Raw burger patty	Drawer refrigerator	45.00 Fahrenheit	Prepared today
Sliced cheese	Merchandiser refrigerator	41.00 Fahrenheit	

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 **8/15/2024**. 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 FA0207912 - CALIBUNGA SAN JOSE LLC - HOOK FOOD SHA	Site Address 2333 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 08/01/2024
Program PR0303164 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name CALIFORNIA DREAMIN ENTERTAINMENT INC	Inspection Time 14:00 - 14:50

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: Mel Sells
Manager

Signed On: August 01, 2024