

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 FA0289384 - GIO CAPHE | | Site Address 2611 SENTER RD 126, SAN JOSE, CA 95111 | Inspection Date 08/03/2023 |
| Program PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | | Owner Name CAROLINE DU | Inspection Time 15:20 - 16:35 |
| Inspected By HELEN DINH | Inspection Type LIMITED INSPECTION | Consent By CAROLINE (O) & PATRICK | |

| |
|--|
| Placard Color & Score GREEN N/A |
|--|

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. *Lacking paper towel dispensers at hand wash station. [CA] Install paper towel dispenser. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator provided single use paper towels.*
 2. *Lacking soap dispensers at hand wash station. [CA] Install mounted soap dispenser. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.*

Minor Violations

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

Inspector Observations: 1. *Found a DEAD cockroach in back corner area near employee lockers. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.*

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. *Found leaking faucet at 3-compartment sink (bar). Note: Facility previously had a 1-compartment sink where 3-compartment bar sink is located. [CA] Replaced*
 2. *Found ice machine drain line directly in floor sink. [CA] Provide a minimum of 1 inch air gap between floor sink and drain line.*

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

Inspector Observations: *Lacking commercial floor tile in some areas of food facility. [CA] Re-install floor tiles to be in good repair and install covered base tile where needed.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. *Found leaking faucet at 3-compartment sink (bar). Note: Facility previously had a 1-compartment sink where 3-compartment bar sink is located. [CA] Replaced 3-compartment sink (bar) to 1-compartment sink with drain board to floor sink.*
 2. *Observed raw wooden cabinet at facility. [CA] Install stainless steel/FRP material.*

| |
|-----------------------------------|
| Follow-up By 08/10/2023 |
|-----------------------------------|

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|-------------|--|--------------------|--|
| warm water | handsink (front, back & 2RR) | 100.00 Fahrenheit | |
| hot water | warewash (back) 3-comp w/2DB; mop sink | 120.00 Fahrenheit | Note: Facility has another 3-comp sink (bar); facility shall remove this sink and reinstall 1-compartment sink w/DB ->FS |
| ambient | 2 door upright | 41.00 Fahrenheit | |
| ambient | 2 door reach in | 40.00 Fahrenheit | |
| beverage | 2 door sliding | 41.00 Fahrenheit | |

Overall Comments:

OWNERSHIP CHANGE INFORMATION

OFFICIAL INSPECTION REPORT

| | | |
|--|--|----------------------------------|
| Facility FA0289384 - GIO CAPHE | Site Address 2611 SENTER RD 126, SAN JOSE, CA 95111 | Inspection Date 08/03/2023 |
| Program PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name CAROLINE DU | Inspection Time 15:20 - 16:35 |

NEW FACILITY NAME: Gio Caphe

NEW OWNER: Caroline Du

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP10. An invoice for the permit fee in the amount of 1,079.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 9/1/23 - 8/31/24.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Permit Condition: Facility does not have any type of mechanical exhaust hood on site along with cooking equipments. All foods prepared shall be prepackaged and/or pre-cooked PHFs.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Structural Review inspection conducted on 8/3/23.

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Facility is hereby reopen. Facility was previously closed due to no health permit with Santa Clara County Health Department. Facility has hereby completed process of change of ownership.

- When facility reinstall 1-compartment sink w/ drain board where 3-comp (bar) sink is currently located, shift hand wash sink in front area to the right a little bit to provide a gap between counter and hand wash sink.

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 **8/17/2023**. 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: Caroline Du
Owner

Signed On: August 03, 2023