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

K46 No unapproved private home/living/sleeping quarters
 K47 Signs posted; last inspection report available



OFFICIAL INSPECTION REPORT

	OF	FICIA	L INSPECT	ION R	EPORT							
FA0208892 - ABORN ORIENTAL MARKET I 3321 SAN FELIPE RD. SAN JOSE, CA 95135 I ∪9/25/2023 II							rd Color & Score					
Program Owner Name PR03033397 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06					ARKET	ET		EEN				
Inspected By MANDEEP JHAJJ	Inspection Type ROUTINE INSPECTION		Consent By CANDICE		FSC Exempt				⅃Ĺ		92	
RISK FACTORS AND	INTERVENTIONS					IN	OU Major	JT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knd	owledge; food safety certificatio	on									Χ	
	ise; reporting/restriction/exclusi					Х						
K03 No discharge from eyes, nose, mouth					Х							
K04 Proper eating, tasting						Х						
1 0	y washed; gloves used properly	V				Х						
	facilities supplied, accessible	,				Х						S
K07 Proper hot and cold h						Х						S
	Ith control; procedures & record	ds									X	
K09 Proper cooling metho	.										X	
K10 Proper cooking time											X	
K11 Proper reheating prod	<u> </u>										X	
K12 Returned and reservi										X	, ,	
K13 Food in good condition						Х				7.		
K14 Food contact surface						X						
K15 Food obtained from a	<u> </u>					X						
	Il stock tags, condition, display										Х	
K17 Compliance with Gulf											X	
K18 Compliance with varia											X	
	or raw or undercooked foods										X	
	facilities/schools: prohibited for	ods not be	aing offered								X	
K21 Hot and cold water av	<u> </u>	ous not be	sing offered				Х				^	
K22 Sewage and wastewa						Х	^					
K23 No rodents, insects, h						X						
GOOD RETAIL PRAC	•										OUT	000
											001	CUS
	sent and performing duties											
K25 Proper personal cleanliness and hair restraints												
K26 Approved thawing methods used; frozen food												
K27 Food separated and p	•											
K28 Fruits and vegetables												
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 surfa	• • • • • • • • • • • • • • • • • • • •											
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												
	· · · · · · · · · · · · · · · · · · ·	storage; A	uequate vermin-	Jooling								
K45 Floor, walls, ceilings:	punt,maintained, clean											

OFFICIAL INSPECTION REPORT

Facility FA0208892 - ABORN ORIENTAL MARKET	Site Address 3321 SAN FELIPE RD, SAN JOSE, CA 95135			Inspection Date 09/25/2023		
Program PR0303397 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06		Owner Name LAUREL ORIENTAL MARKET INC.	Inspection Tin 10:15 - 11:			
K48 Plan review						
K49 Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured at 80F only at ware wash/prep sink. Hot water measured at 80F at hand sinks also.

Follow-up By 09/26/2023

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

[SA] This is grocery store with very limited food prep like cutting fruits and placing them in cooler. Told manager to cease all food prep activities until hot water is available and follow up is required to check hot water. Facility shall only sell prepackaged and whole produce only.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
SHRIMP	COOLER	39.00 Fahrenheit	
EGGS	COOLER	40.00 Fahrenheit	
HOT WATER	WARE WASH SINK/PREP SINK	80.00 Fahrenheit	
COCONUT MILK	COOLER	39.00 Fahrenheit	
WARM WATER	HAND SINK	80.00 Fahrenheit	
WALK-IN COOLER	FACILITY	40.00 Fahrenheit	
SHRIMP OVER RICE (READY TO EAT	COOLER	40.00 Fahrenheit	RECEIVED FROM APPROVED SOURCE.
MEAL)			
ICE CREAM	REACXH-IN FREEZER	10.00 Fahrenheit	
WHOLE PRODUCE	RETAIL COOLER	40.00 Fahrenheit	
CUT FRUITS	COOLER	38.00 Fahrenheit	

Overall Comments:

FOLLOW UP TOMORROW IS REQUIRED TO CHECK HOT WATER. NO FOOD PREP ALLOWED FOR NOW.

IF NOT HOT WATER DURING FOLLOW UP, FACILITY WILL BE CLOSED.

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 10/9/2023. 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.

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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

Och g brg

Received By: CANDICE OWNER

Signed On: September 25, 2023