

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 FA0209971 - AGAVE SPORTS BAR & GRILL		Site Address 544 W ALMA ST, SAN JOSE, CA 95125	Inspection Date 01/21/2021
Program PR0302822 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CARAVES, GUSTAVO	Inspection Time 12:15 - 13:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By ANGELO SOTO	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 01/13/2021

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

Compliance of this violation has been verified on: 01/21/2021

Cited On: 01/13/2021

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

Compliance of this violation has been verified on: 01/21/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
shredded cheese	walk-in cooler	47.00 Fahrenheit	recently used for diligent prep for empanadas
soup	hot hold	140.00 Fahrenheit	
hot water	2 comp sink	120.00 Fahrenheit	
quail eggs	walk-in cooler	45.00 Fahrenheit	
ambient temperature	walk-in cooler	45.00 Fahrenheit	

Overall Comments:

Follow-up inspection. Adjust walk-in cooler to cold hold at 41F or below. Observed only 2 PHFs stored in walk-in cooler during time of inspection. Email inspector proof that the walk-in cooler has been adjusted to properly cold hold.

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 **2/4/2021**. 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:

- [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: Angelo Soto
 Emailed report due to COVID-19
Signed On: January 22, 2021