

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 FA0206337 - THE FARMERS UNION		Site Address 151 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 08/31/2021	
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name 151 PARNTERS, LLC		Inspection Time 14:30 - 15:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By JEFF WORRELL	FSC Salvador Martinez 02/19/2025	

Placard Color & Score
RED
76

RISK FACTORS AND INTERVENTIONS	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						
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		X			N
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located in ice baths on food prep surfaces (cheese 64F, taziki 61F). REPEAT VIOLATION. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue use of ice baths for temperature control. Facility may choose to implement TPHC which would involve filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of 4 hours. [SA] PIC will discard the food at the end of 4 hours (starting when the food was put into the ice bath).*

Follow-up By
09/03/2021

K14 - 8 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: *Chlorine sanitizer at bar warewash machine measured at 0ppm. [CA] Ensure chlorine sanitizer concentration is 50ppm. [COS] Staff will use 3 comp sink to manually warewash dishes until the warewash machine can be repaired.*

Follow-up By
09/03/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 2 live cockroaches in corner of beverage station, one dead cockroach under hi temp warewash machine, and approximately 40 cockroaches in a sticky trap on the wall where all the food prep cold hold units are located (half of the cockroaches were still alive). [CA] Ensure facility is free of pests and vermin. Recommend deep cleaning and working with professional pest control.*

Follow-up By
09/03/2021

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	2 comp food prep sink	120.00 Fahrenheit	
cooked peppers	lower part of food prep cold hold	39.00 Fahrenheit	
sliced cherry tomatoes	food prep cold hold	40.00 Fahrenheit	
cheese	ice bath	64.00 Fahrenheit	
melon	food prep cold hold	36.00 Fahrenheit	
hot water	hi temp warewash	160.00 Fahrenheit	
chlorine	bar warewash	0.00 PPM	
heirloom tomatoes	lower part of food prep cold hold	40.00 Fahrenheit	
taziki sauce	ice bath	61.00 Fahrenheit	
tomato soup	hot hold	167.00 Fahrenheit	
beans, ribs, cream	downstairs walk-in cooler	34.00 Fahrenheit	34F-38F infrared
chlorine	sanitizer bucket	100.00 PPM	
cheese	food prep cold hold	54.00 Fahrenheit	above chill line; below chill line is 40F
quat	3 comp sink	200.00 PPM	
hot water	handwash sinks	100.00 Fahrenheit	
raw chicken	upstairs walk-in cooler	34.00 Fahrenheit	

Overall Comments:

Revised inspection report emailed 9/1/2021.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/14/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jeff Worrell
Assistant Manager

Signed On: August 31, 2021