

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 FA0208688 - JESS'S PLACE		Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 02/19/2024	
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, ZENON		Inspection Time 15:05 - 16:50
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ZENON ROBLES	FSC ZENON ROBLES 8-22-28		

Placard Color & Score
GREEN
85

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		
K06 Adequate handwash facilities supplied, accessible			X				S
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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND NO PAPER TOWELS IN THE WALL DISPENSER AT THE HAND WASH SINK NEXT TO THE WARE WASH SINK. FOUND THE PAPER TOWELS ON THE SHELF AT THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE PAPER TOWELS IN THE WALL DISPENSER.

FOUND DIRTY DISHES AND TRAY INSIDE THE HAND WASH SINK NEXT TO THE WARE WASH SINK. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A FEW COOKED FOODS IN THE WALK IN COOLER UNCOVERED. [CA] COVER THE FOOD.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND PREPACKAGED MEAT STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND THE CUTTING BOARD IN THE KITCHEN TO HAVE DEEP CUTS THAT CANNOT BE EFFECTIVELY CLEANED.[CA] SURFACES OF EQUIPMENT SUCH AS CUTTING BLOCKS AND CUTTING BOARDS THAT ARE SCRATCHED AND SCORED SO THAT THEY CAN NO LONGER BE EFFECTIVELY BE CLEANED AND SANITIZED SHALL BE RESURFACED OR REPLACED.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A PURSE AND A SWEATER STORED ON A SHELF IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGNS IN BOTH RESTROOMS. [CA] PROVIDE SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SHRIMP	SERVICE REFRIGERATOR	35.00 Fahrenheit	
FLAN	FRONT SERVICE REFRIGERATOR	39.00 Fahrenheit	
CHLORINE	WARE WASHER	100.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	41.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	5.00 Fahrenheit	
MUSSELS	WALK IN FREEZER	5.00 Fahrenheit	
RICE	WALK IN COOLER	40.00 Fahrenheit	
MILK	WALK IN COOLER	40.00 Fahrenheit	
SOUR CREAM	SERVICE REFRIGERATOR	39.00 Fahrenheit	
MEAT	WALK IN FREEZER	5.00 Fahrenheit	
OCTOPUS	WALK IN FREEZER	4.00 Fahrenheit	
BEAN SPROUTS	WALK IN COOLER	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 **3/4/2024**. 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.

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: ZENON ROBLES
PIC

Signed On: February 19, 2024