

# 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 FA0206761 - KATEGNA ETHIOPIAN RESTAURANT		Site Address 1663 W SAN CARLOS ST ABC, SAN JOSE, CA 9512		Inspection Date 03/07/2023	
Program PR0304765 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TESFAYE A. GETAHAUN & MI		Inspection Time 15:45 - 17:15
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By RAHEL GEBRETSADIK	FSC Not Available	

Placard Color & Score
<b>RED</b>
<b>83</b>

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						N
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						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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						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		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	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		
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	X	
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		

# OFFICIAL INSPECTION REPORT

Facility FA0206761 - KATEGNA ETHIOPIAN RESTAURANT	Site Address 1663 W SAN CARLOS ST ABC, SAN JOSE, CA 95128	Inspection Date 03/07/2023
Program PR0304765 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TESFAYE A. GETAHAUN & MEBRAT L. MESFIN	Inspection Time 15:45 - 17:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Couple of live cockroaches were observed above the preparation table, the wash sink, on the clean utensil's storage shelf, and on the wall above the exhaust hood.*

**[CA]** *Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminate and verified by a district inspector, the facility shall be closed. Monica Huato a Supervising Registered Environmental Health Specialist with the county of Santa Clara has approved the closure. Please contact the district inspector for follow-up inspection.*

Follow-up By  
03/08/2023

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *There is no a food safety manager certified person in the facility.*

**[CA]** *Someone from the facility must take a food safety certificate class within two months and keep copy of the certificate on file.*

**Food Safety Manager certificate class may be taken on the following websites:**

**1. Premier Food Safety:**

<https://www.premierfoodsafety.com/food-manager-certification/california>

**2. Learn 2 Serve:**

<https://www.360training.com/learn2serve/food-safety-manager/California>

**3. Serve Safe Manager:**

<https://www.servsafe.com/ServSafe-Manager>

**Couple of the employees do not have food handler cards.**

**[CA]** *Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.*

**California approved Food Handler Card (FHC) class providers**

**All Directory Listing**

**(a**<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>**)**

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

**Inspector Observations:** *Some food products on boxes were stored on the floor back in the kitchen area.*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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:** *The freezer used back in the preparation area is a household standard one.*

**[CA]** *Equipment used in the facility must be NSF/ANSI approved or ETL/UL sanitation listed one.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Couple of the light panels are missing shatterproof covers.*

**[CA]** *Replace the missing shatterproof covers.*

### Performance-Based Inspection Questions

# OFFICIAL INSPECTION REPORT

Facility FA0206761 - KATEGNA ETHIOPIAN RESTAURANT	Site Address 1663 W SAN CARLOS ST ABC, SAN JOSE, CA 95128	Inspection Date 03/07/2023
Program PR0304765 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TESFAYE A. GETAHAUN & MEBRAT L. MESFIN	Inspection Time 15:45 - 17:15

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.

## Measured Observations

Item	Location	Measurement	Comments
Veggie	Steam table	154.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Beef	Final cook	165.00 Fahrenheit	
Chicken	Final cook	1,568.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Lettle	Steam table	145.00 Fahrenheit	
Beef	Upright fridge	39.00 Fahrenheit	

## Overall Comments:

**Note: 1. Food safety certificate: Not found on file.**

**2. If any food products are sold raw, partially cooked, or served medium rare, the consumer must be notified by the employees or a consumer advisory note must be written on the menu that specifies:**

- 1) specifically identify all meat/egg/seafood items that are offered raw or undercooked and
- 2) include a reminder statement of the increased risk of foodborne illness from consuming such foods

**A. Written information regarding the safety of these FOOD items is available upon request.**

**B. Document this on the menu, or**

**C. Advise the consumer orally the following warning:**

**Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.**

## 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 **3/21/2023**. 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.

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:** Rahel Gebretsadik  
Person in Charge

**Signed On:** March 07, 2023