

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

- No Signature



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 Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility FA0205327 - CHEFUS CORPORATION		Site Address 1030 PIEDMONT RD C, SAN JOSE, CA 95132		Inspection Date 08/26/2020	
Program PR0304120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHEFUS CORPORATION		Inspection Time 16:00 - 16:30
Inspected By DONALD COPELAND	Inspection Type FOLLOW-UP INSPECTION		Consent By ALLEN		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/25/2020

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

Compliance of this violation has been verified on: 08/26/2020

Cited On: 08/25/2020

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

Compliance of this violation has been verified on: 08/26/2020

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Inspector observations:

Minor violation: Numerous dead cockroaches observed on floors throughout kitchen area. Facility received pest control treatment earlier in the day and is currently completing clean up. [CA] Facility shall be kept free of cockroaches and other vermin that may contaminate food.

NO LIVE VERMIN WAS OBSERVED HOWEVER FACILITY HAS YET TO COMPLETE CLEAN UP. A FOLLOW UP INSPECTION WILL BE CONDUCTED WITHIN THREE BUSINESS DAYS AND WILL BE BILLED AT \$219/HR, MINIMUM ONE HOUR. OK TO OPERATE.

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 **9/9/2020**. 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