

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 FA0286079 - SB CATERING AND EVENTS		Site Address 333 W SAN CARLOS ST, SAN JOSE, CA 95110		Inspection Date 10/28/2025		Placard Color & Score GREEN 85		
Program PR0428923 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MARIA PEREZNEGRON		Inspection Time 11:05 - 13:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By REGINA MCDAVIS				FSC Not Available

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						
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						
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	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		
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Multiple hot food items held in the steam table are on TPHC. TPHC logs are not available for review. Our records indicate that a TPHC form has been submitted (time log marked); however, written procedures are not available for review on site.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. Provide written procedures and time marking for Potentially Hazardous Foods utilizing time as a public health control (TPHC).

[SA] Per operator, hot food items were removed from temperature control/transported at 10am. Facility closes at 2pm. Any leftovers will be voluntarily discarded.

Note: Facility transports hot food items several times per week from (FA0310418 - SB CATERING @ 1ST STREET SJ ENTERPRISE DBA FUZ). Hot foods are received for lunch service around 10:30am and are placed on TPHC.

Minor Violations

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

Inspector Observations: Food safety manager certificate not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Ensure food safety manager certificate is available for review at all times.

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

Inspector Observations: Food container stored on walk in freezer floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: New Prism upright dishwasher installed without prior Plan Check approval.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

Note: Plan check consultation hours are Monday- Friday: 730AM-10AM and afternoon by appointment only at address above.

Follow-up By
11/11/2025

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	janitorial sink	120.00 Fahrenheit	
ambient	3 door prep cooler	40.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
meat marinade	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
refried beans	steam table	110.00 Fahrenheit	TPHC
sliced tomatoes	2 door prep cooler - insert	40.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
whole milk	2 door under counter cooler	38.00 Fahrenheit	IR
quaternary ammonium	sanitizer bucket	200.00 PPM	
cooked shrimp	3 door prep cooler - insert	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
chlorine	sanitizer bucket	100.00 PPM	
cream cheese spread	drawer cooler	39.00 Fahrenheit	IR
water	prep sink	120.00 Fahrenheit	
ambient	walk in freezer	10.00 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 **11/11/2025**. 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: Regina Mcdavis
manager
Signed On: October 28, 2025