

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 FA0209773 - SCRAMBL'Z ALMADEN EXPY		Site Address 5055 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 09/14/2022	
Program PR0303616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TS BUDDIES LLC		Inspection Time 13:00 - 14:30
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION	Consent By RAUL CORONADO	FSC Jose Moreno 6/3/23		

Placard Color & Score
YELLOW
72

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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		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			
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	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		

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

Comments and Observations

Major Violations

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

Inspector Observations: The kitchen hand sink was lacking paper towel and a paper towel dispenser. [CA] Install a paper towel dispenser near this sink. [COS] A roll of paper towels was provided on the shelf above the sink.

Follow-up By
09/21/2022

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

Inspector Observations: Food in the prep unit across the cook line measured above 50F. Ambient air of the refrigeration unit measured above 41F [CA] Ensure all potentially hazardous foods are maintained at 41F or below. [COS] All PHFs in were moved to another reach in unit with ambient temperature below 41F.

Follow-up By
09/21/2022

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: Plastic guard of the ice machine was observed to have excessive mold like residue with the level of ice at the level of the plastic guard. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. [COS] PIC discarded ice, removed the plastic guard and cleaned and sanitized it.

Follow-up By
09/21/2022

Minor Violation:

Cleaned and sanitized utensils were observed to be stacked one on top of the other without air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient air of the cold holding sandwich prep unit measured below 41F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
09/21/2022

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

Inspector Observations: Light bulb in the front cook line was lacking a shield. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

One light bulb in the front cook line over stove was in disrepair. One light bulb in the rear cook line over deep fryer was in disrepair. [CA] Repair/ Replace light bulb

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Shrimp	Walk in freezer	7.00 Fahrenheit	
Milk	Two door reach in	36.00 Fahrenheit	
Cheese	Sandwich prep unit	52.00 Fahrenheit	
Chlorine	Sanitizing bucket	100.00 PPM	
Sliced tomatoes	Sandwich prep unit	53.00 Fahrenheit	
Egg	Under counter reach in	39.00 Fahrenheit	
Hot Water	Hand wash sink - front	100.00 Fahrenheit	
Hot Water	Ware wash sink	120.00 Fahrenheit	
Produce	Walk in refrigeration	39.00 Fahrenheit	
Melon	Walk in refrigeration	36.00 Fahrenheit	
Meat	Walk in refrigeration	37.00 Fahrenheit	
Hot Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Mechanical Dish machine	50.00 PPM	
Cheese	Walk in refrigeration	37.00 Fahrenheit	
Sausage	Walk in refrigeration	36.00 Fahrenheit	
Cream	Single door reach in	36.00 Fahrenheit	

Overall Comments:

Note:

As per the manager they are working on the repair of the equipment. The technician is waiting on some parts for the unit.

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 **9/28/2022**. 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

Raul Coronado

Received By: Raul Coronado
PIC

Signed On: September 14, 2022