

# 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

<b>Facility</b> FA0291735 - MESO SANTANA ROW		<b>Site Address</b> 3060 OLSEN DR 50, SAN JOSE, CA 95128		<b>Inspection Date</b> 11/20/2024	
<b>Program</b> PR0437170 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> MESO SANTANA ROW, LP		<b>Inspection Time</b> 14:45 - 16:20
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> TALIA RAE	<b>FSC</b> Dany Alfonso Membreno 01/10/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>96</b>

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						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						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						S
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	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: In the back of the kitchen, observed cardboard boxes of food (onions, potatoes) stored on the floor. Measured bottom of food storage table at less than 6-inches above the floor.**

**[CA] Food shall be stored at least six inches above the floor and protected from contamination. Adjust height of food storage tables to provide at least 6-inches above the floor to ensure proper cleaning.**

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: Measured the highest temperature of the warewashing machine at 151F.**

**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).**

**Facility lacks sanitizer test strips.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
whole milk	reach-in refrigeration	38.00 Fahrenheit	
falafel	cold holding unit	41.00 Fahrenheit	
water	handwash sink (bar)	100.00 Fahrenheit	
meatballs	cold holding unit	41.00 Fahrenheit	
shrimp	drawer refrigeration	41.00 Fahrenheit	
couscous	cold holding unit	41.00 Fahrenheit	
rice	drawer refrigeration	41.00 Fahrenheit	
hummus	reach-in refrigeration	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
fish	drawer refrigeration	41.00 Fahrenheit	
cut tomato	cold holding unit	41.00 Fahrenheit	
chicken	walk-in cooler	85.00 Fahrenheit	cooling
quat sanitizer	3-compartment sink	200.00 PPM	
chlorine sanitizer	warewashing machine (bar)	100.00 PPM	
water	warewashing sink	120.00 Fahrenheit	
eggplant	cook line	140.00 Fahrenheit	
cooked chicken	drawer refrigeration	41.00 Fahrenheit	
tzatiki sauce	cold holding unit	41.00 Fahrenheit	
water	handwash sink (kitchen)	100.00 Fahrenheit	
water	warewashing machine	151.00 Fahrenheit	

### Overall Comments:

**Joint inspection by Hina Wyne and Kathy Vo.**

**Inspection report written by Kathy Vo.**

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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 **12/4/2024**. 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



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**Received By:** Talia Rae  
PIC

**Signed On:** November 20, 2024