

# 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 FA0261772 - CO LA	Site Address 947 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 08/09/2022
Program PR0383909 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BICH NGUYEN	Inspection Time 15:15 - 16:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By BOB

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/02/2022

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

**Compliance of this violation has been verified on: 08/09/2022**

Cited On: 08/02/2022

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

**This violation found not in compliance on 08/09/2022. See details below.**

Cited On: 08/09/2022

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

**Inspector Observations: Cockroach activity observed in the following areas:**

- Numerous live cockroaches in-between crevice of the granite and door jamb directly right of the kitchen entrance.
- Numerous live cockroaches observed under the granite at the front service counter.
- One live cockroach observed on floor running in front of ice machine.
- Numerous live cockroach underneath chip board that was mounted on top of the ice chest freezer.
- Numerous live cockroaches observed inside the crevice of the meat slicer.
- Dying cockroach observed on floor underneath three-compartment sink.
- One live nymph observed crawling on top of wooden cutting board by the meat slicer.
- Live cockroach observed on wall behind water heater.
- Numerous dead cockroaches observed throughout the facility - on floors, on food preparation counters, underneath equipment, etc.

Facility was treated by pest control company on 8/3/2022. Pest control report was provided upon follow-up.

Numerous old rodent droppings observed inside cabinet under the electrical appliances at the front service counter.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings.

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection for vermin on 8/2/2022.
- Facility is to remain closed until vermin infestation is abated.

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**- Subsequent follow-up inspection after first follow-up shall be billed \$219 per hour during normal business hours, and \$493 per hour during non-business hours, and upon inspector availability.**

## 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 **8/23/2022**. 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.

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: Bich Nguyen  
Owner

Signed On: August 09, 2022