

# 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 FA0230339 - FRATELLO'S		Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125		Inspection Date 12/12/2019	
Program PR0330347 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CAMPORASO, CARMINE		Inspection Time 16:45 - 19:00
Inspected By DONALD COPELAND	Inspection Type ROUTINE INSPECTION		Consent By CARMINE CAMPORASO	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>62</b>

RISK FACTORS AND INTERVENTIO	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				N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures			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				
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 PRACTICE	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	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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

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

**Inspector Observations: REPEAT VIOLATION: Sole handwash sink in kitchen area is completely blocked by rolling rack. [CA] All handwash sinks shall be accessible at all times. [COS] Employee moved rack.**

Follow-up By  
12/17/2019

**2) Sole handwash sink in bar area is inoperable. [CA] All handwash sinks shall provide warm water of at least 100F. [SA] Bartender may use 3 compartment sink until handwash sink is repaired. A follow up inspection will be conducted within three business days to verify correction of this violation.**

### Minor Violations

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

**Inspector Observations: REPEAT VIOLATION: No FSC (food manager's certification) is available for any employee/owner. [CA] At least one person shall possess a valid FSC and keep copy available at facility. Email copy of certificate within 30 days to donald.copeland@cep.sccgov.org**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee handling raw seafood with gloves, then removed gloves, donned new gloves and began handling clean utensils. [CA] All employees must wash hands whenever switching tasks and before donning gloves.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured eggs and raw beef at 47F in prep cooler. [CA] All PHFs shall be kept at 41F or below if being cold held. Employee adjusted temperature of unit to ensure PHFs cool to 41F or below.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Wine and other beverages are stored in consumable ice. [CA] Do not store beverages or any objects in consumable ice to prevent contamination.**

K14 - 3 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, 114125(b), 114141

**Inspector Observations: 1) Measured chlorine at 10ppm in dishwasher. [CA] Sanitizing in dishwasher shall be accomplished with 50ppm chlorine.**

**2) Sanitized dishes are stacked before fully air drying. [CA] Sanitized wares shall be completely air dried before storing.**

**3) Soda nozzle in beer area has accumulated debris. [CA] Clean and sanitize inside surfaces to prevent contamination.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Numerous dead cockroaches observed on floors near water heater. [CA] Facility shall be kept free of cockroaches and other vermin that may contaminate food.**

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: Test strips are unavailable to measure chlorine levels. [CA] Provide test strips to accurately measure sanitizer concentration, 100ppm chlorine for manual warewashing and 50ppm in mechanical dishwasher.**

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

**Inspector Observations: Several lights are inoperable in hood and kitchen area. Walk in cooler light lacks protective cover. [CA] Replace inoperable lights and install cover to prevent contamination from shattered glass.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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**Inspector Observations: Several wiping cloths are stored on prep tables and cutting boards. [CA] Stored cloths in sanitizing bucket with 100ppm chlorine or 200ppm quaternary ammonium.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Handwash and prep sinks are leaking from faucet. [CA] Repair leaks and maintain in good condition.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: 1) Restroom door lacks self closing device. [CA] Install device to allow door to self close upon release.**

**2) Paper towels are stored on top of dispenser. [CA] Paper towels shall be stored in a dispenser at all times.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: 1) Storage room near water heater is cluttered and disorganized. [CA] Remove excess clutter and organize area to allow for proper cleaning and prevention of vermin.**

**2) Employee drinks are stored on cutting boards and lack lids. [CA] Employee drinks must have secure fitting lid and shall be stored away from food prep/handling areas.**

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
Octopus	Walk in cooler	34.00 Fahrenheit	
Ambient	Walk in freezer	-4.00 Fahrenheit	
Ground beef	Cookline	188.00 Fahrenheit	
Cheese	Prep cooler	40.00 Fahrenheit	
Raw shell eggs	Walk in cooler	35.00 Fahrenheit	
Soup containing egg	Hot holding	178.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ground beef	Prep cooler	46.00 Fahrenheit	
Chlorine	Dishwasher	10.00 PPM	
Eggs	Prep cooler	44.00 Fahrenheit	
Hot water	3 compartment sink	120.00 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 **12/26/2019**. 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:** Carmine Camporaso  
Owner

**Signed On:** December 12, 2019