

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 FA0259491 - BLOOM DTSJ		Site Address 225 W SANTA CLARA ST 100, SAN JOSE, CA 95113		Inspection Date 05/22/2026		Placard Color & Score GREEN 76		
Program PR0380195 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRESTIGE WEST - REZA MA		Inspection Time 10:55 - 12:55			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KIARA - MANAGER				FSC Kiara Burkett 08/24/2028

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records			X	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	X	
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		X
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		X
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

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

Inspector Observations:

1. Cooked chicken in a 1/3 hotel pan measured between 100-110F on a drying rack on the flat grill. Per chef, they cooked the chicken 2 hours prior.

2. Cooked potatoes were found in large plastic cambros with tight fitting lids under a prep table and measured between 80-100F. Per Chef, they cooked the potatoes about 2 hours prior.

3. Sliced tomatoes were found stored on the flat grill and measured at 135F on the bottom and 100F at the top. Per chef, they were placed there about 30 minutes prior and are used for their California Benedict.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Chef agreed to time mark chicken. Discussed future operation of keeping chicken hot by not overfilling the hotel pan, keeping a lid, and placing directly on the flat grill.

[COS] Chef agreed to time mark potatoes. Discussed future operation of cooling potatoes and keeping a sheet tray in the bottom section of a prep cooler across the fryer.

[COS] Chef agreed to time mark the tomaotes. Discussed future operation of keeping tomatoes cold in the prep cooler across the flat grill.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is using Time as a Public Health Control for their hollandaise sauce without written procedures. The timer they are using is limited to 1 hour, ensure to provide a timer capable of displaying the 4 hour time range allowed by TPHC.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations:

The menu lacks a consumer advisory and disclosure for food items that are served undercooked or raw.

[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.

[COS] Kiara edited the menus and reprinted them onsite.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw chicken was found stored above produce in the bottom section of a prep cooler across the cook line.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

1. Several food items removed from their original packaging and placed in squeeze bottles or deli containers lacked labeling.

2. Bulk storage containers lacked labeling.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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:

The drain plugs for the three compartment sink at the bar are missing or in disrepair.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Refrigeration units lack internal thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

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Inspector Observations:

The back door near the receiving and dumpster storage area was propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sliced Tomatoes	Prep Cooler	39.00 Fahrenheit	
Carnitas	Flat Grill	138.00 Fahrenheit	
Sausages	Walk in Cooler	37.00 Fahrenheit	
Water	Three Compartment Sink - Kitchen	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	300.00 PPM	150-400 PPM okay per manufacturer
Sliced Tomatoes	Flat Grill	100.00 Fahrenheit	135F at the bottom, 100F at the top.
Water	Three Compartment Sink - Bar	120.00 Fahrenheit	
French Fries	Bottom shelf of Prep Table	40.00 Fahrenheit	Moved back to undercounter cooler
Water	Handwash Sink	100.00 Fahrenheit	
Cooked Chicken Breast	Flat Grill	100.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Beer	Walk in Cooler - Bar	37.00 Fahrenheit	IR
Hollandaise Sauce	Near Flat Grill	110.00 Fahrenheit	TPHC, using timer
Fries	Upright Freezer	7.00 Fahrenheit	IR
Tuna	Prep Cooler - Bottom	39.00 Fahrenheit	
House Potatoes	Cambros with Lids on bottom of prep table	80.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	

Overall Comments:

Notes:

- This is the first routine inspection after plan check approval.

- A TPHC guidelines handout was provided and approved onsite.

- Discussed with chef about switching placements of the undercounter coolers and prep tables to allow for easier refrigeration storage of fries during service. Fries were found out of temperature control on the bottom section of a prep table across the fryers.

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 **6/5/2026**. 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: Kiara
Manager
Signed On: May 22, 2026