

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 FA0285417 - BOLTIFUL FRESH KITCHEN		Site Address 1078 E BROKAW RD 40, SAN JOSE, CA 95131		Inspection Date 06/11/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0427890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TEAMBOWL ONE LLC		Inspection Time 15:05 - 16:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CHUN KIT CHAN				FSC Chun Kit Chan 2/16/2028

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						
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	
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		
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		
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		X
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: Major:

Measured raw chicken at 65 F to 70 F within a turned off two door reach in refrigerator. PIC stated that the boxes of chicken were placed within the unit more than four hours prior. Marinated raw chicken was placed within the unit four hours prior.

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

[COS] Boxes of raw chicken and marinated chicken was voluntarily discarded.

Measured yellow sauce at 76 F and orange sauce at 73 F within a turned off counter top warmer at the cook line.

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

[COS] Sauce was voluntarily discarded.

Minor:

Measured cooked shrimp at 132 F and cooked fish at 133 F at the serving line steam table.

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

[COS] Unit temperature increased to maintain PHF's at 135 F or above.

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

Inspector Observations: Measured the ambient temperature of the two door reach in refrigerator at 75 F. Manager stated that the unit switch was accidentally hit and turned off.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of the unit until it can maintain PHF's at 41 F or below.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: The office has been converted to a dry storage room for open bulk foods. The floors are unsealed concrete.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
noodle	walk in fridge	40.00 Fahrenheit	
cooked chicken	upright warmer	139.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
white rice	steam insert	150.00 Fahrenheit	
cream sauce	open top prep fridge	39.00 Fahrenheit	
sauce	3 door upright fridge	40.00 Fahrenheit	
lettuce	open top prep fridge	40.00 Fahrenheit	
sauce	2 door reach in fridge	40.00 Fahrenheit	
orange sauce	counter top warmer	73.00 Fahrenheit	
tofu	steam insert	142.00 Fahrenheit	
yellow sauce	counter top warmer	76.00 Fahrenheit	
beef	steam insert	144.00 Fahrenheit	
chicken	walk in fridge	41.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
raw chicken	cook line 2 door reach in fridge	65.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

Note: Post Department of Environmental Health permit in public view.

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 **6/25/2024**. 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



Received By: Chun Kit Chan
Operating Partner
Signed On: June 11, 2024