

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 FA0210287 - AMATO		Site Address 6081 MERIDIAN AV 60, SAN JOSE, CA 95120		Inspection Date 06/06/2022	
Program PR0302556 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RAINBOW LIMOUSINE SERV		Inspection Time 13:20 - 15:25
Inspected By HUNTER DANG	Inspection Type ROUTINE INSPECTION	Consent By MAH MOOD KUCHAKI RAFSANJANI	FSC Mohammadamin K. Rafsanjani 03/23/2027		

Placard Color & Score GREEN 91

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						
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						S
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	X	
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		
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		
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

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

Inspector Observations: Food handler cards were not all available at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: White spray bottle found without a proper label indicating the name of the cleaner used.

[CA] Chemicals once removed from original container shall be labeled with common name.

[COS] PIC labeled the spray bottle with the name of cleaner.

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

Inspector Observations: Food and beverage items (e.g. canned tomato sauce, canned olives, bottle water, apple cider, Heineken, S.Pellegrino water) were stored on the floor in the walk-in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: At the top pizza prep cold holding unit, the lids are not securely fastened and came apart completely when opened.

[CA] Fix and/or replace lids and maintain in good repair.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Ham	Top pizza prep cold-holding unit	36.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Dough	Walk-in cooler	33.00 Fahrenheit	
Dough	Bottom pizza prep cold-holding unit	40.00 Fahrenheit	
Cut tomatoes	Top pizza prep cold-holding unit	37.00 Fahrenheit	
Sausage	Top pizza prep cold-holding unit	38.00 Fahrenheit	
Chicken	Top pizza prep cold-holding unit	26.00 Fahrenheit	
Garlic in oil	Top pizza prep cold-holding unit	36.00 Fahrenheit	
Chicken wings	Reach-in freezer	17.00 Fahrenheit	
Cut tomatoes	Walk-in cooler	33.00 Fahrenheit	
Hot water	Janitorial sink	120.00 Fahrenheit	
Chlorine sanitizer	Mechanical warewash machine	50.00 PPM	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Warm water	Hand sinks	100.00 Fahrenheit	Front and back, and in restrooms.
Pizza sauce	Top pizza prep cold-holding unit	36.00 Fahrenheit	
Chicken	Reach-in freezer	11.00 Fahrenheit	
Mozzarella	Top pizza prep cold-holding unit	40.00 Fahrenheit	
Shredded cheese	Walk-in cooler	38.00 Fahrenheit	
Cut mushrooms	Walk-in cooler	34.00 Fahrenheit	
Cut mushrooms	Top pizza prep cold-holding unit	38.00 Fahrenheit	

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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 6/20/2022. 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.

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: Mohammad Kuchaki Rafsanjani
Owner

Signed On: June 06, 2022