

# 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 FA0205998 - ZENI ETHIOPEAN RESTAURANT		Site Address 1320 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/14/2024	
Program PR0303246 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZENI RESTAURANT LLC		Inspection Time 13:20 - 15:25
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION		Consent By CETIANA ABEBAN	FSC CETIANA ABEBAN 3/19/29	

Placard Color & Score
<b>GREEN</b>
<b>78</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X					S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						S
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	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	X	
K40 Wiping cloths: properly used, stored		
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *Pan of red lentil cooling with lid on in the shelving. A container with yellow lentil cooling inside the refrigeration with lid on.*

**[CA]** *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.*

**Approved cooling methods include:** 1) *Placing the food in shallow pans*

2) *Separating the food into thinner or smaller portions.*

3) *Using rapid cooling equipment (Ex. blast chiller or freezer)*

4) *Using containers that facilitate heat transfer (ex. stainless steel)*

5) *Adding ice as an ingredient.*

6) *Using ice paddles*

7) *Using an ice bath and stirring frequently*

8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

### Minor Violations

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

**Inspector Observations:** *Sanitizer bottle lack name.*

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

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

**Inspector Observations:** *Build up of grease and food debris on the shelving unit.*

**[CA]** *Deep clean and sanitizer the shelving unit with debris to prevent cross contamination.*

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:** *Dishwasher has a sanitizer level at 35 ppm.*

**[CA]** *Maintain chlorine in mechanical warewash machine at 50 PPM.*

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

**Inspector Observations:** *Dim light at the cook line.*

**[CA]** *Replace burned out light for visibility.*

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

**Inspector Observations:** *Broken thermometer inside the refrigeration.*

**[CA]** *The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.*

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:** *Lose faucet handle inside the restroom.*

**[CA]** *Fix / repair lose handle at the restroom hand washing sink.*

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

**Inspector Observations:** *Build up of dust and food splashes on walls and behind the equipment on floor.*

**[CA]** *Deep clean and sanitizer hard to reach areas more frequently to prevent build up of debris.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
RED LENTIL	COOLING	95.00 Fahrenheit	
MEAT	FOOD PREPTABLE	42.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
SANITIZER	DISHWASHER	35.00 PPM	
CHEESE	FOOD PREP TABLE	41.00 Fahrenheit	
HOT WATER	RESTROOM HANDWASHING	100.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	
LENTIL YELLOW	HOT HOLDING	180.00 Fahrenheit	
STRAWBERRIES	SMALL REFRIGERATION	40.00 Fahrenheit	
YELLOW LENTIL	COOLING REFRIGERATION	90.00 Fahrenheit	
BEANS	HOT HOLDING	172.00 Fahrenheit	
BEEF CURRY	HOT HOLDING	169.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CURRY	REFRIGERATION	41.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
TOMATOES	FOOD PREP TABLE	43.00 Fahrenheit	
SANITIZER	DISHWASHER	35.00 PPM	

## 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 **8/28/2024**. 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




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**Received By:** CETIANA ABEBAN  
PIC  
**Signed On:** August 14, 2024