

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 FA0211291 - TRINE'S RESTAURANT		Site Address 995 S 1ST ST, SAN JOSE, CA 95110		Inspection Date 10/20/2022	
Program PR0300478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TRINE'S RESTAURANT		Inspection Time 10:10 - 11:15
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By LYDIA MEDELLIN	FSC Not Available		

Placard Color & Score
GREEN
83

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						
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		
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		
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	X	
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	X
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: 1. Food safety certification was expired at time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Food handler card was expired at 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 available for review. A valid food handler card shall be provided within 30 days of after the date of hire.

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, 14125(b), 114141

Inspector Observations: Three compartment sink in bar area was set up for sanitizing. Soap and water in the first compartment and sanitizer in the second, water in the third. Active warewashing was not happening at time of inspection. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

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

Inspector Observations: Observed some rodent droppings by water heater in back preparation area. Observed sticky traps placed throughout facility. [CA] Clean and sanitize area of old rodent droppings.

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: 1. Observed PIC preparing peppers with cheese outside of back door of facility. [CA] Only prepackaged nonpotentially hazardous food or uncut produce may be displayed or sold outdoors by a food facility.

2. Observed several uncovered food containers in walk in fridge. [CA] All food shall be covered during storage to prevent 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: All compartments of three compartment sink at cookline contained dishes. Per PIC, handwashing was done in middle compartment containing food equipment. [CA] Ensure that handwashing is done in designated compartment of three compartment sink, the warewashing compartment.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed bowls used as scoops in bulk food storage containers in storage room. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Current health permit is not available. [CA] A food facility shall not be open for business without a valid health permit.

Performance-Based Inspection Questions

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N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Back three compartment	120.00 Fahrenheit	
Shredded cheese	3 Dr Reach in	53.00 Fahrenheit	Cooling from prep.
Ambient air	3 Dr Reach in	44.00 Fahrenheit	
Beans	Hot holding	145.00 Fahrenheit	
Red sauce	Walk in fridge	37.00 Fahrenheit	
Hot water	Three comp - bar	120.00 Fahrenheit	
Chili verde	Hot holding	155.00 Fahrenheit	
Hot water	Three comp - inside	120.00 Fahrenheit	
Chlorine	Three comp bar	100.00 PPM	
Meat	Walk in fridge	38.00 Fahrenheit	
Carne asad	Grill	167.00 Fahrenheit	Just cooked

Overall Comments:

Observed open bulk food containers in the back storage area. Observed two deep freezers and one reach in freezer. Observed meat slicer and meat cutter in back preparation area.

- Main kitchen three compartment sink must be designated with handwash sink, food prep sink and funnel drain. Due to observations at time of inspection, please label three compartment sink compartments with purpose.
- Use back three compartment sink as warewash sink only (previously effective 3/6/219)
- Ensure SOPs provided for food transfer into the facility to prevent contamination.

Install a handwash sink in the main kitchen (submit plans to Plan Check and any other appropriate departments) by January 20, 2023.

The inspector will work with the facility on the next steps of the compliance plan to upgrade the main kitchen and back storage are to meet the restaurant's needs. These upgrades will include installing approved finishes (floors, walls, and ceilings) in the back storage room, providing prep tables, installing proper sinks.

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 **11/3/2022**. 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: Lydia Medellin
Owner

Signed On: October 20, 2022