

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 FA0205651 - ELEVENFIFTY NEW LOUNGE AND RESTAUR		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131		Inspection Date 10/25/2019	
Program PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DONALD TRINH		Inspection Time 14:40 - 16:30
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By OLIVER	FSC Hai D Tran 09/01/21	

Placard Color & Score
GREEN
76

RISK FACTORS AND INTERVENTIO	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		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 PRACTICE	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		X
K34 Warewash facilities: installed/maintained; test strips		
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		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		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

1) Bean sprouts on counter by server area measured to be 57F. Per operator there was ice in container about 2 hours prior. [CA] Keep PHF cold at 41F and below. Recommend placing bean sprouts in prep unit located at server area. [COS] Operator added more ice to bean sprouts.

2) Cooked pork measured to be 54F. Per operator cooked pork taken out of cooler about 2 hours prior and left out on counter for lunch service and returned to cooler after lunch service is over. [CA] Keep PHF cold at 41F and below. Recommend using cookline prep unit to store meats as needed. [COS] Operator returned meats to 2-door reach in unit.

MINOR:

3) Bean sprouts and milk in glass door cooler in back measured to be 45F. Ambient temperature measured to be 45F. Per operator items were delivered earlier today. [CA] Keep PHF cold at 41F or below. [COS] Operator moved items to different reach in unit.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large buckets of pho and bun bo heu broth observed to be cooling on shelf. Items measured to be 169F and 140F. [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 containers that facilitate heat transfer (ex. stainless steel) 4) Adding ice as an ingredient. 5) Using ice paddles 6) Using an ice bath and stirring frequently

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.

RECOMMEND: Using ice bath with frequent stirring prior to moving buckets of broth into walk in cooler. [COS] Operator placed both buckets of broth into to ice baths to rapidly cool soups

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

Inspector Observations: Flies observed in back by ice machine and dishwashing area and bar area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 meats observed to stored above cooked foods and ready to eat foods in walk in freezer and cooler. [CA] Ensure raw meats are stored before ready to eat foods.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Shelves in reach in coolers and handles of coolers observed to have built up debris. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

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: 1) Linens observed to be used to cover vegetables in prep unit by server area. [CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

2) Single use plastic containers used to store seasonings. Single use plastic bags are used to store marinated meats and other raw meats. Cardboard container observed being reused to store spices and jars. [CA] Use durable multi use commercial food grade containers for food.

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

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Inspector Observations: Thermometer for measuring temperatures of foods is missing.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Use thermometer to measure cooking temperatures of meats and cooling of PHF.

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

Inspector Observations: Floors and walls observed to have holes or cracks throughout kitchen area behind and underneath equipment. [CA] Repair tiles and fix holes in the walls.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw chicken skewers	Walk in cooler	40.00 Fahrenheit	
Bean sprouts	glass door reach in	45.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
Grilled chicken	2 door reach on back wall	56.00 Fahrenheit	Cooked about 3 hours prior
Raw chicken	2 door reach on back wall	41.00 Fahrenheit	
Pho soup	Walk in	42.00 Fahrenheit	
Soup	On rack	165.00 Fahrenheit	
Fried pork	Counter tops	52.00 Fahrenheit	
milk	glass door reach in	45.00 Fahrenheit	
Chlorine	bar dishwasher	50.00 Fahrenheit	
Raw beef	2 door reach in next	41.00 Fahrenheit	
Grilled pork	2 door reach in by microwaves	100.00 Fahrenheit	Cooked 30 minutes prior per operator .
Chlorine	kitchen dishwasher	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Bean sprouts	On counter by server area	53.00 Fahrenheit	

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 **11/8/2019**. 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: Oliver
PIC

Signed On: October 25, 2019