

**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 FA0275830 - BLUE MONKEY CAFE & RESTAURANT		Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/23/2024
Program PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BLUE MONKEY CORPORATI	Inspection Time 13:25 - 13:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUONG	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/10/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 04/23/2024**

Cited On: 04/10/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 04/23/2024**

Cited On: 04/23/2024

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

**Inspector Observations: Cooked ground pork maintained on the hot holding unit measured at between 110F to 123F. Employee stated that ground pork was prepared and placed on the unit about two hours prior.**

**Container of sliced fancy pork with sticky rice (cha com) maintained stacked on top of the inserts of the food preparation refrigerator measuring at 53F. Employee stated that item is prepared fresh daily and that the item was just prepared.**

**Three colanders of cooked vermicelli and numerous plastic wrapped portions of purple sticky rice maintained inside the one-door hot holding unit to warm bowls measured between 80F to 90F. Employee stated that items were prepared about two hours prior.**

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

**- For PHF items where hot and/or cold holding temperatures may degrade quality, i.e. vermicelli noodles, consider utilize time as a public health control.**

**- When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Cooked ground pork on the steaming unit was reheated on the stove. Water was added to the steam bath. Sliced fancy pork with sticky rice was relocated into the preparation refrigerator to immediately cool. Sticky rice and cooked vermicelli will be subjected to TPHC and is to be discarded in two hours (maximum time - 4 hours).**

**\* TPHC written procedures were reviewed and provided to manager.**

Cited On: 04/10/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 04/23/2024**

**Minor Violations**

Cited On: 04/10/2024

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

**Compliance of this violation has been verified on: 04/23/2024**

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## Measured Observations

N/A

## Overall Comments:

- *On-site for follow-up inspection after facility earned a conditional pass during a limited inspection.*
- *Facility was found operating without a valid health permit.*
  
- *Facility has corrected violations noted on previous limited inspection.*
- *Reference routine inspection report for violations observed during the facility evaluation/change of ownership.*

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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 **5/7/2024**. 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: Phuong N.  
Owner

Signed On: April 23, 2024