

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 FA0209773 - SCRAMBL'Z ALMADEN EXPY		Site Address 5055 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 01/17/2024	
Program PR0303616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TS BUDDIES LLC		Inspection Time 09:30 - 12:00
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By RAUL	
FSC Not Available					

Placard Color & Score
YELLOW
53

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		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		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		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		
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		
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		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		X
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

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

Inspector Observations: *Hand wash sink near service area lacking paper towels and soap. Paper towel dispenser located on opposite, at the end of service line.*

[CA] *Maintain hand wash sinks fully stocked with supplies at all times. Install paper towel dispenser next to hand wash sink.*

[COS] *Paper towels and soap provided for hand wash sink.*

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

Inspector Observations: *Raw pooled eggs at cook line measured at 64F near top of container and 49F at the bottom in ice bath. Ice was only at the bottom of the ice bath. Per PIC, they were prepared 2 hours prior to measurement. Cooked potatoes on the cookline measured 64F. Per PIC, they were cooked two hours prior to measurement.*

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

[COS] *Egg container placed in ice bath with ice and water up the sides. Potatoes will be discarded after four hours if not used.*

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

Inspector Observations: *Bread pudding cooling in walk-in refrigerator measured between 66F and 72F. Per PIC, it had been cooked the previous night, left out to cool and placed into the walk in this morning.*

[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)*
- 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.

[COS] *Bread pudding VC&D by PIC.*

K14 - 8 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: *Mold-like substance found on upper interior panel of ice machine with ice and water in contact with mold like substance.*

[CA] *Clean and sanitize ice machine regularly. Maintain in good condition.*

[COS] *Ice machine cleaned and sanitized.*

Minor Violations

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

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Inspector Observations: 1) Food safety certification not available 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) Observed several expired food handler cards. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee was observed eating in dry storage room.

[CA] Employees shall eat in designated meal break areas to prevent food contamination.

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

Inspector Observations: Observed rodent droppings on floors of walk in fridge, around ice machine and outside walk in freezer door. Rodent droppings appeared to be old and dry.

[CA] Clean and sanitize area of old droppings.

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: 1) Aluminum foil used to line shelving and down the side of an oven.

2) Cardboard used to line shelving in prep area.

[CA] Remove foil and cardboard and discontinue use. Use approved equipment made of materials that are easily cleanable, smooth, and nonabsorbent.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Chlorine in sanitizer bucket measured at 10PPM.

[CA] Chlorine must measure at 100PPM.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Large amount of grease spilled next grease collection container in refuse area.

[CA] Ensure inedible kitchen grease is properly disposed of as required.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
gravy	hot holding insert	142.00 Fahrenheit	
chlorine	sanitizer bucket	10.00 PPM	
pooled raw eggs	cold holding insert	64.00 Fahrenheit	49 - 64F
water	3 comp sink	125.00 Fahrenheit	
chicken	cold holding insert	41.00 Fahrenheit	
cooked potatoes	next to stove	64.00 Fahrenheit	
pico de gallo	cold holding insert	40.00 Fahrenheit	
cantaloupe	cold holding insert	36.00 Fahrenheit	
raw hamburger	under counter reach in unit	36.00 Fahrenheit	
hashbrowns	on stove	159.00 Fahrenheit	
sausage	cold holding insert	41.00 Fahrenheit	
pancake mix	under counter reach in unit	56.00 Fahrenheit	out for prep, cooling
chlorine	mechanical warewash	50.00 PPM	
bread pudding	walk in refrigerator	72.00 Fahrenheit	66-72F
ham	walk in refrigerator	33.00 Fahrenheit	
sausage	walk in refrigerator	30.00 Fahrenheit	
pancake batter	walk in refrigerator	36.00 Fahrenheit	

Overall Comments:

Joint inspection with Anabelle Garcia.

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 **1/31/2024**. 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



Received By: Jessica Rosales
Server

Signed On: January 17, 2024