

# 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

|                                                                |  |                                                               |                                     |                                        |                                         |                                                                                                                                                                |  |            |
|----------------------------------------------------------------|--|---------------------------------------------------------------|-------------------------------------|----------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------|
| <b>Facility</b><br>FA0207048 - ZUKA                            |  | <b>Site Address</b><br>1758 JUNCTION AV A, SAN JOSE, CA 95112 |                                     | <b>Inspection Date</b><br>11/21/2024   |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>81</b> </div> |  |            |
| <b>Program</b><br>PR0302274 - NO FOOD PREP <5,000 SQ FT - FP06 |  |                                                               | <b>Owner Name</b><br>ONUEGBE, TONIA |                                        | <b>Inspection Time</b><br>11:00 - 12:50 |                                                                                                                                                                |  |            |
| <b>Inspected By</b><br>MINDY NGUYEN                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                     | <b>Consent By</b><br>TONIA (VIA PHONE) |                                         |                                                                                                                                                                |  | <b>FSC</b> |

  

| 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      |     |     | N   |
| 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                                      | X   |     |
| 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                                        | X   |     |
| 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                                |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0302274 - NO FOOD PREP <5,000 SQ FT - FP06 | Owner Name<br>ONUEGBE, TONIA                           | Inspection Time<br>11:00 - 12:50 |
| 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: 1) Observed the following at the food prep area's handwash sink:**

- Sink was blocked by a large meat slicer that the person on site could not move.
- Sink was filled with items (plastic basket, gloves)
- Lack of soap and paper towels at sink

**Note: employee stated she usually washes her hands at the 3-compartment sink. Observed bottle of soap at the 3-compartment sink, but a roll of paper towels was on a separate table across the prep area.**

**2) Inside the restroom: observed paper towel dispenser was empty.**

**[CA] The handwash sink must be easily accessible at all times. Do not obstruct the handwash sink or store items inside. Provide soap and paper towels at the handwash sink.**

**[COS] The meat slicer was moved away from the front of the handwash sink. Soap and paper towels were placed at the handwash sink. A paper towel roll was placed at the handwash sink inside the restroom.**

**\*REPEAT VIOLATION\***

### Minor Violations

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

**Inspector Observations: A food safety certificate was not available. Per operator, facility slices raw meats and packages foods into bags.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous foods shall have a valid Food Safety Certificate available for review at all times.**

**\*REPEAT VIOLATION\***

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: A person in charge was not available at time of inspection.**

**[CA] A designated person in charge must be present during all hours of operation.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Observed some prepackaged food items (beans, meat pies, etc) lacked labels with necessary information.**

**[CA] Food prepackaged in a food facility shall bear a label that includes:**

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in order of weight.
3. Quantity of the contents.
4. Name and place of business of the manufacturer, packer, or distributor.

**\*REPEAT VIOLATION\***

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: Sanitizer test strips were not available upon request.**

**[CA] Keep sanitizer test strips readily available at the facility.**

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

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**Inspector Observations:** A metal probe thermometer was not available upon request.

**[CA]** Keep a metal probe thermometer readily accessible at the facility.

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

| Item         | Location             | Measurement       | Comments |
|--------------|----------------------|-------------------|----------|
| HOT WATER    | 3-COMPARTMENT SINK   | 120.00 Fahrenheit |          |
| FROZEN MEATS | UPRIGHT FREEZERS     | 8.00 Fahrenheit   |          |
| MILK         | UPRIGHT REFRIGERATOR | 39.00 Fahrenheit  |          |

## Overall Comments:

**Repeat violations may result in enforcement action, including billable follow-up inspections and/or office hearings.**

**Discussed sanitization steps with owner.**

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 **12/5/2024**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



**Received By:** Tonia Onuegbe  
Owner

**Signed On:** November 21, 2024