

# 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 FA0207960 - CHEERS RESTAURANT	Site Address 2376 SENTER RD, SAN JOSE, CA 95112	Inspection Date 10/27/2022
Program PR0304487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYEN PHUONG THI NGUYE	Inspection Time 16:00 - 17:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By HUYEN N.

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

#### Major Violations

Cited On: 10/26/2022

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

**Compliance of this violation has been verified on: 10/27/2022**

Cited On: 10/26/2022

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 10/27/2022**

Cited On: 10/26/2022

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

**Compliance of this violation has been verified on: 10/27/2022**

#### Minor Violations

Cited On: 10/27/2022

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

**Inspector Observations: Multiple dead cockroaches of different life cycles in the following locations:**

- Under freezer chest
- Behind pieces of wood in dry storage area
- Next to water heater
- Around cooking equipment
- Inside of oven

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

#### Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash	100.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	

#### Overall Comments:

**This is a follow up inspection to verify that all major violations mentioned in 10/27/22 inspection report have been addressed. All violations have been addressed and found within compliance:**

- **K06: Adequate hand wash facilities supplied, accessible. Hand wash station has been fully repaired and is fully operational.**

- **K21: Hot and cold water available. Hot water within facility has been restored. See attached measured observations.**

- **K23: No rodents, insects, birds, or animals. No evidence of live vermin within the facility. Owner provided most recent pest control report. Have facility serviced two times in the month for at least 2-3months. Then switch to once a month once less vermin are seen.**

**Continue working on all other violations mentioned on 10/27/22 inspection report.**

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<b>Program</b> PR0304487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> HUYEN PHUONG THI NGUYEN & VINH QUANG	<b>Inspection Time</b> 16:00 - 17:00

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 **11/10/2022**. 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



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**Received By:** Huyen N.  
Owner

**Signed On:** October 27, 2022