

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 FA0260284 - URBAN PLATES		Site Address 3055 OLIN AV 1020, SAN JOSE, CA 95128		Inspection Date 08/07/2025		Placard Color & Score GREEN 88		
Program PR0381493 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name URBAN PLATES LLC		Inspection Time 15:30 - 16:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By RICHARD				FSC ALAN RESENDIZ 9/4/2029

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						
K07	Proper hot and cold holding temperatures		X					N
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						N
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						S
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	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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: PREP COOLER WITH TABLE AND DRAWERS IS MEASURED 45F - 47F.

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

**[SA] KEEP SMALL PORTIONS IN THE UNIT AND ADD ICE TO BRING THE TEMPERATURE AT 41F AND BELOW.
FAR LEFT PREP TABLE SHALL BE FIXED.**

Minor Violations

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: LACK TESTING MATERIAL FOR THE HIGH HEAT DISHWASHER.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations: LACK THERMOMETER FOR THE PREP TABLE.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CARTON OF FOOD	WALK IN FREEZER	10.00 Fahrenheit	
SALMON	DRAWER REFRIGERATION	39.00 Fahrenheit	
SOUP	HOT HOLDING	150.00 Fahrenheit	
GRILLED CHICKEN	PREP COOLER DRAWER	45.00 Fahrenheit	
CORN	HOT HOLDING	125.00 Fahrenheit	REPLACE EVERY 2 HOUR - TPHC
CHICKEN GRAVY	HOT HOLDING	145.00 Fahrenheit	
RIBS	DRAWER REFRIGERATION	38.00 Fahrenheit	
BEET ROOT	WALK IN COOLER	40.00 Fahrenheit	
RICE	CHILLER	38.00 Fahrenheit	
RICE	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	DISHWASHER	171.00 Fahrenheit	
CHICKEN	GRILL	180.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHEESE	PREP COOLER DRAWER	45.00 Fahrenheit	
BEET ROOT	PREP COOLER TABLE	45.00 Fahrenheit	
QA SANITIZER	3 COMP SINK	200.00 PPM	
TURKEY BASCON	PREP COOLER TABLE	47.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
HOT WATEDR	3-COMP SINK	125.00 Fahrenheit	

Overall Comments:

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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 **8/21/2025**. 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: RICHARD
PIC
Signed On: August 07, 2025