## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0209454 - DON PEDRO'S RESTAURANT</td>
<td>43 POST ST, SAN JOSE, CA 95113</td>
<td>10/30/2020</td>
<td>GREEN N/A</td>
</tr>
</tbody>
</table>

### Program
- PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

### Inspected By
- MOJGAN KAZEMI

### Consent By
- VICTOR ANGULO

### Program
- Program Number
- Program Description

### Inspection Date
- 10/30/2020

### Inspection Time
- 16:20 - 17:00

### COMMENTS AND OBSERVATIONS

#### Major Violations

- **Cited On:** 10/28/2020

  - **K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)**
    - This violation found not in compliance on 10/30/2020. See details below.

- **Cited On:** 10/28/2020

  - **K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)**
    - This violation found not in compliance on 10/30/2020. See details below.

- **Cited On:** 10/28/2020

  - **K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5**
    - This violation found not in compliance on 10/30/2020. See details below.

#### Minor Violations

- N/A

#### Measured Observations

- N/A

### Overall Comments:

**THIS IS A FOLLOW UP INSPECTION TO REPORT DATED 10/28/2020:**

**OK TO OPERATE**

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 **11/13/2020**. 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
- VICTOR ANGULO

### REPORT EMAILED TO OPERATOR

Received By: VICTOR ANGULO

Signed On: October 31, 2020