

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 FA0209454 - DON PEDRO'S RESTAURANT	Site Address 43 POST ST, SAN JOSE, CA 95113	Inspection Date 10/30/2020
Program PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANGULO, VICTOR	Inspection Time 16:20 - 17:00
Inspected By MOJGAN KAZEMI	Inspection Type FOLLOW-UP INSPECTION	Consent By VICTOR ANGULO

Placard Color & Score

GREEN
N/A

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
Signed On: October 31, 2020