

# 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>FA0209763 - BRITTANIA ARMS ALMADEN VALLEY                     |  | <b>Site Address</b><br>5027 ALMADEN EX, SAN JOSE, CA 95118 |                                            | <b>Inspection Date</b><br>06/30/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>62</b> </div> |  |                                               |
| <b>Program</b><br>PR0303940 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                            | <b>Owner Name</b><br>3 BEAUTIFUL DAUGHTERS |                                      | <b>Inspection Time</b><br>12:40 - 14:35 |                                                                                                                                                    |  |                                               |
| <b>Inspected By</b><br>JENNIFER RIOS                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                            | <b>Consent By</b><br>JULIANA         |                                         |                                                                                                                                                    |  | <b>FSC</b> Michael Graham North<br>07/25/2028 |

  

| 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     |       |        |     |     |     |
| 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     |       | X      |     |     |     |
| K15                            | Food obtained from approved source                                          |    |       |       |        |     |     |     |
| 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                                      |     |     |
| K25                   | Proper personal cleanliness and hair restraints                                     |     |     |
| K26                   | Approved thawing methods used; frozen food                                          |     |     |
| K27                   | Food separated and protected                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                | X   |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0303940 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>3 BEAUTIFUL DAUGHTERS                 | Inspection Time<br>12:40 - 14:35 |
| 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: Potentially hazardous foods are observed out of temperature:**  
**- shrimp batter in container next to fryer - 79F**  
**other food observed cooling from prep time.**

Follow-up By  
07/02/2025

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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Observed mold like substance on interior panel of ice machine with water in contact and dripping onto ice below. [CA] Clean and sanitize ice machine and maintain to prevent contamination. [COS] All ice was discarded, ice machine cleaned and sanitized.**

Follow-up By  
07/02/2025

**Dry food debris observed on table mounted can opener; can opener was not in use during inspection.**

**[CA] Wash, rinse and sanitize can opener before using and after using to prevent accumulation of food residue.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee returning back to kitchen place on new gloves without washing hands first.**

Follow-up By  
07/02/2025

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.**

**[COS] Employee properly washed hands in hand sink after Specialist intervention.**

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

**Inspector Observations: Observed about 6 small mice droppings on floor inside the single use utensil/dry food storage shed in the back; no live vermin observed. No chew marks or gnawing observed on boxes.**

Follow-up By  
07/02/2025

**[CA] Remove all evidence of mice droppings, clean and sanitize all impacted areas.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed food containers uncovered inside the upright reach in.**

**[CA] Provide lids/covers for all food containers to protect from contamination.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Boxes and dry food items are stored on the floor in the storage shed in the back.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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**Inspector Observations: 1. Accumulation of dust observed in upright 2 door reach in.**

**[CA] Clean fan covers to protect food from contamination.**

**2. Observed food debris in kitchen shelves and food spill on shelf in bar.**

**[CA] Clean all non food contact surfaces and maintain clean.**

**3. Observed black organic growth inside bottom of chest reach in at the bar where glassware is stored; no contamination observed.**

**[CA] wash, rinse and sanitize bottom of reach in refrigerator to prevent contamination of glassware.**

**4. Observed heavy accumulation of debris on floors, walls, fans, tuning and shelves in walk in fridge.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1. Flour plastic lid is broken.**

**[CA] Repair plastic lid to prevent contamination of food.**

**2. Unapproved home style air fryer is stored on the counter top in kitchen; equipment was not being used at time of inspection.**

**[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Discontinue using unapproved equipment in facility.**

**3. Upright freezer door gasket is torn - rear of facility.**

**[CA] Repair gasket and maintain in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Flour scoop is stored on a metal scoop holder against the wall; scoop is touched wall.**

**[CA] Store scoop in an approved manner to prevent contamination; scoop can be stored inside a clean food grade container or inside the flour bin with the handle side up.**

**CO2 was not chained to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

**Ice scoop was stored on top of machine without any protection from contamination. [CA] Store ice scoop so that it is protected from contamination.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed unclean dry wiping cloths on food prep counter tops in kitchen.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations: 1. Personal phone is stored on food prep counter in kitchen.**

|                            |
|----------------------------|
| Follow-up By<br>07/02/2025 |
|----------------------------|

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

**2. Observed trash debris and accumulation of water near the refrigeration units in the rear side of facility.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**3. About 3 feet length of the bottom wood wall is disintegrating and deteriorating leaving about a 1 inch gap from the bottom of the floor to the top of the wall.**

**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin; maintain wall in good repair.**

**4. Right storage shed door is broken (falls out from rail) creating gaps.**

**Repair door and maintain in good repair.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Food stains and food debris observed on floors in kitchen and bar.**

|                            |
|----------------------------|
| Follow-up By<br>07/02/2025 |
|----------------------------|

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

| Item                    | Location                   | Measurement       | Comments          |
|-------------------------|----------------------------|-------------------|-------------------|
| chicken wings           | prep unit                  | 44.00 Fahrenheit  | cooling from prep |
| cooked potatoes         | prep unit                  | 43.00 Fahrenheit  | cooling from prep |
| batter                  | container                  | 79.00 Fahrenheit  |                   |
| mashed potatoes         | hot holding                | 162.00 Fahrenheit |                   |
| Diced tomatoes          | Prep unit                  | 41.00 Fahrenheit  |                   |
| shredded cheese         | walk-in cooler             | 37.00 Fahrenheit  |                   |
| cooked beef             | reach in                   | 41.00 Fahrenheit  |                   |
| raw chicken             | reach in                   | 41.00 Fahrenheit  |                   |
| water                   | hand sink                  | 100.00 Fahrenheit |                   |
| raw beef                | walk-in cooler             | 37.00 Fahrenheit  |                   |
| cheese                  | under counter refrigerator | 51.00 Fahrenheit  |                   |
| ambient                 | under counter refrigerator | 45.00 Fahrenheit  |                   |
| water                   | 3 comp `                   | 120.00 Fahrenheit |                   |
| sliced tomatoes         | top well                   | 41.00 Fahrenheit  |                   |
| pico de gallo           | top well                   | 39.00 Fahrenheit  |                   |
| quat                    | sanitizer bucket           | 200.00 Fahrenheit |                   |
| precooked chicken wings | walk-in cooler             | 41.00 Fahrenheit  |                   |
| raw tilapia             | reach in                   | 43.00 Fahrenheit  |                   |
| gravy                   | hot holding                | 172.00 Fahrenheit |                   |

## Overall Comments:

**Joint inspection with Jennie Penaloza.**

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 **7/14/2025**. 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.

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## 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: Julia  
Manager  
Signed On: June 30, 2025