

# 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 FA0208688 - JESS'S PLACE		Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 02/28/2020	
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, ZENON		Inspection Time 15:45 - 17:00
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By ZENON ROBLES (PIC)	FSC Zenon Robles exp: 8/3/2023	

Placard Color & Score
<b>GREEN</b>
<b>67</b>

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						S
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						S
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		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				
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						
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		
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
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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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: Measured cooked rice 55F in the steam table (not being used for hot holding). Per PIC, rice has been out from fridge for 30 minutes and there should have been an ice bath used to keep it cold. [CA] Keep 41F or below. [COS] Rice placed back into refrigerators.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food handler card (FHC) documentation for food employees is not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: 1) Lack of dedicated handwash sink in warewash and kitchen. Facility has a handwash station set up at the 3 compartment sink adjacent to the kitchen. Per PIC, handwash sinks were removed. [CA] Install dedicated handwash sinks through plan check approval. See comments.**

**2) Bar paper towels are not in a dispenser. [CA] Provide paper towels in dispenser by the 3 compartment sink. Use the "wash" compartment as the handwash sink until a dedicated handwash sink is provided in the future.**

K14 - 3 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: Test runs of the warewash machine yielded 0 PPM chlorine. Chlorine container is very low. [CA] Provide 50 ppm chlorine for sanitizing in the warewash machine. [COS/SA] 3 compartment sink set up with 100 ppm chlorine. May use the warewash machine for washing/rinsing but must sanitize manually in the sink. PIC to buy new container of chlorine today.**

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: Container of raw chicken stored on shelf above oranges in the walk in fridge. [CA] Store raw meat/eggs of animal origin below RTE foods; ensure to store foods with higher cooking temperature requirements below those with lower cooking temperature requirements.**

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: Using a gas steam table for cold holding as per PIC (see K07). [CA] Use equipment as intended by manufacturer. When used, use this as a hot hold unit or replace with refrigeration unit if more refrigeration is needed/desired (submit specifications to this department before purchasing and installing).**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Lights missing under the exhaust hood. Noticeably darker under the cookline compared to the rest of the kitchen. [CA] Provide adequate light. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is nonprepackaged ready-to-eat food, clean equipment, utensils, and linens, or unwrapped single-use articles.**

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

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**Inspector Observations: 1) 1 door prep Refrigeration unit missing thermometer or are not readily visible. [CA] Provide thermometer in the warmest part of refrigeration units and affix to be readily visible. Regularly check thermometers to monitor ambient air temperature inside of refrigeration units. Adjust/repair/service refrigeration units as necessary in order to hold potentially hazardous foods at or below 41F.**

**2) Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:**

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.**
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.**
- (3) be approved for sanitation (e.g. NSF approved).**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Food prep sink is directly plumbed. [CA] Food prep sink must be indirectly draining to a floor sink. Provide an airgap space (1-inch minimum) between pipes and floor sink rims. Maintain pipes sloped downward to facilitate draining. Submit with plan. See comments.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: 1) Women's restroom door does not self-close. [CA] Provide self-closing door.**

**2) Toilet paper dispenser is empty in the women's restroom. Open loose roll is on the toilet tank. [CA] Install toilet paper inside of dispenser.**

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

**Inspector Observations: 1) Mop sink has been removed per PIC. [CA] Install mop sink through plan check approval. See comments.**

**2) Mop bucket full of dirty water is kept behind facility. [CA] Discard mop water in the toilet until a mop sink is reinstalled.**

**3) Multiple bags of food waste are kept behind facility on the ground. [CA] Containerize food waste (e.g. dumpster).**

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

**Inspector Observations: 1) Concrete floor in the warewash area with torn tile flooring. [CA] Install approved flooring before installing the mop and handwash sink. Submit as part of the plan check submittal. See comments.**

**2) Hole in ceiling above the warewash area. [CA] Repair hole. Ceiling must be smooth, durable, easily cleanable and nonabsorbent.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
WATER	1 COMP PREP SINK	160.00 Fahrenheit	
CUT TOMATOES	2 DR PREP FRIDGE	38.00 Fahrenheit	
BUTTER	3 DR FRIDGE	39.00 Fahrenheit	
SALSA	1 DR PREP FRIDGE	39.00 Fahrenheit	
FISH	CART	70.00 Fahrenheit	COOLING
CHICKEN SOUP	SMALL POT	123.00 Fahrenheit	COOLING
WATER	3 COMP SINK	160.00 Fahrenheit	
BEANS	GRIDDLE	150.00 Fahrenheit	HOLDING
COOKED BEANS	WALK IN FRIDGE	40.00 Fahrenheit	
WATER	BAR 3 COMP SINK	130.00 Fahrenheit	
COOKED CHICKEN	2 DR PREP FRIDGE	38.00 Fahrenheit	

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## Overall Comments:

**Handwash sinks, 2 compartment sink (changed to 3 compartment), mop sink were removed without approval. By April 17, 2020, submit a plan to this department to install required equipment. When the plan has been approved by plan check in a written letter, commence work and have the project finalized by June 17, 2020.**

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 **3/13/2020**. 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



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**Received By:** Zenon Robles  
owner

**Signed On:** February 28, 2020