

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 10/16/2023	
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, ZENON		Inspection Time 13:45 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By ZENON ROBLES	FSC Not Available		

Placard Color & Score
YELLOW
71

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		
K06 Adequate handwash facilities supplied, accessible		X		X			S
K07 Proper hot and cold holding temperatures	X						S
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						S
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		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		
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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: MISSING SOAP IN THE SOAP DISPENSER AT THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE SOAP AND PAPER TOWELS AT ALL TIMES. COS

MISSING PAPER TOWELS IN THE WOMEN'S RESTROOM. [CA] PROVIDE PAPER TOWELS. COS

FOUND A TRAY WITH SOAP INSIDE THE HAND WASH SINK. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

FOUND THE HAND WASH SINK WITHIN CLOSE PROXIMITY WITH THE FOOD PREPARATION TABLES AND THE FOOD PREPARATION SINK IN THE KITCHEN. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD ON BOTH SIDES OF THE SINK SPANNING THE FULL LENGTH OF THE SINK.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND A DEAD COCKROACH IN THE SOAPY WATER AT THE 3 COMPARTMENT SINK. [CA] REMOVE THE COCKROACH. COS. RECOMMEND PEST CONTROL.

OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE FLY PRESENCE.

Minor Violations

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

Inspector Observations: THE FOOD SAFETY CERTIFICATE IS EXPIRED. MISSING THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE A CURRENT FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.

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: FOUND SEVERAL CONTAINERS WITH FOOD WITH NO COVER IN THE WALK IN COOLER. [CA] COVER THE FOOD.

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

Inspector Observations: FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER AND A LARGE POT IN THE WALK IN COOLER. [CA] STORE THE FOOD 6 INCHES ABOVE THE FLOOR.

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: MISSING TEST STRIPS. [CA] PROVIDE CHLORINE TEST STRIPS.

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

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND AN OPENING GREATER THAN A QUARTER OF AN INCH ON THE BACK DOOR NEAR THE WALK IN COOLER. [CA] ENSURE THE OPENING IS LESS THAN A QUARTER OF AN INCH.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN	WALK IN COOLER	35.00 Fahrenheit	
SAUCES	SERVICE REFRIGERATOR	36.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	3.00 Fahrenheit	
FISH	UNDER THE COUNTER REFRIGERATOR	40.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	39.00 Fahrenheit	
CHLORINE	WARE WASHER	100.00 PPM	
EGGS	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

RE-INSPECTION WILL BE DONE ON 10-19-23

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 **10/30/2023**. 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: ZENON ROBLES
OWNER

Signed On: October 16, 2023