

# 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> FA0206337 - THE FARMERS UNION		<b>Site Address</b> 151 W SANTA CLARA ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 01/16/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>85</b> </div>		
<b>Program</b> PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> 151 PARNTERS, LLC		<b>Inspection Time</b> 13:30 - 15:55			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MARIEL				<b>FSC</b> Salvador Martinez 02/19/2025

  

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						
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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

No major violations were observed during this inspection.

### Minor Violations

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

#### Inspector Observations:

#### REPEAT VIOLATION:

*Several Food Handler Certificates have expired.*

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

#### Inspector Observations:

**1. In the bar area, the two front hand sinks lacked soap.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

**2. In the bar area, the two front hand sinks lacked paper towels.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**3. In the bar area, at the only hand sink that had soap and paper towels, the sink was blocked off. Per bartender, they thought it wasn't working.**

**[CA] Hand washing sinks shall be unobstructed and easily accessible.**

**[COS] Staff moved the obstructions.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

**Facility has started using Time as a Public Health Control for items in the steam well. TPHC was previously approved for turkey only. Items are marked with tape and recorded in a log.**

**[CA] Provide updated written procedures and time marking for PHFs utilizing time as a public health control (TPHC).**

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:

**In the back of house area, at the three compartment sink, quaternary ammonia sanitizer was measured at 0 PPM.**

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[COS] A technician arrived onsite and repaired the dispensing unit.**

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

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## Inspector Observations:

*In the basement area, on a sticky trap, two dead cockroaches*

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Tomatoes	Prep Cooler	41.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher - Undercounter	50.00 PPM	
Sliced Turkey	Prep Cooler	41.00 Fahrenheit	
Par Cooked Chicken Wings	Cart	115.00 Fahrenheit	Recooking
Chicken Broth	Hot Hold	150.00 Fahrenheit	
Salmon	Prep Cooler	90.00 Fahrenheit	Cooling
			1st Measurement - 2:00 pm 90F 2nd Measurement - 2:36 pm 70F
Chlorine - Sanitizer	Dishwasher - Bar	50.00 PPM	
Cold Water	Three Compartment Sink	67.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Soups	Two Compartment Prep Sink	135.00 Fahrenheit	Cooling
			1st Measurement - 2:10 135F 2nd Measurement - 3:20 90F
Hot Water	Three Compartment Sink	130.00 Fahrenheit	

## Overall Comments:

### Notes:

- Reviewed TPHC Logs
- Reviewed Cooling Logs
- Reviewed Cold Holding Logs
- Menu discloses items with an asterisk correlating it to the consumer advisory that do not come raw or undercooked. Clarified the use of the consumer advisory to facility.

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 **1/30/2025**. 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.

## 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: Maria Elena Sanchez  
Assistant General Manager

Signed On: January 16, 2025