

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 FA0205515 - THE FAB		Site Address 110 PASEO DE SAN ANTONIO, SAN JOSE, CA 95111	Inspection Date 10/15/2025
Program PR0305620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name FIVE STAR RESTAURANTS L	Inspection Time 11:55 - 12:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARTIN TAPIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/14/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 10/15/2025. See details below.

Cited On: 10/15/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Chorizo and breakfast sausages in the steam table measured between 100-120F. Per chef, they were reheated about 1 hour prior. The steam table had half of the pans missing.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Items were reheated in the oven.

Cited On: 10/14/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/14/2025

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

Compliance of this violation has been verified on: 10/15/2025

Minor Violations

Cited On: 10/14/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 10/15/2025

Cited On: 10/15/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Facility had a soup thawing in a 1/3 hotel pan in the prep sink basin while submerged in still water.

[CA] Food shall be thawed under refrigeration completely submerged under cold running water of sufficient velocity to flush loose particles.

[COS] Water was turned on to flush loose particles.

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Measured Observations

Item	Location	Measurement	Comments
Ambient Air	Walk in Cooler	39.00 Fahrenheit	IR
Breakfast sausage	Steam Table	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Bar	400.00 PPM	
Carnitas	Walk in Cooler	39.00 Fahrenheit	
Water	Restroom Handwash Station	100.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K07: Chorizo and breakfast sausages in the steam table measured between 100-120F. Per chef, they were reheated about 1 hour prior. The steam table had half of the pans missing.

K09: No items were observed to be cooling

K13: No adulterated foods were observed. The ice machine was observed to have been cleaned and sanitized.

K14: Facility had the dishwasher not in use and was manually washing dishes.

Continue to correct any and all pending violations.

Notes:

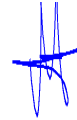
- Spoke with PIC, Martin, about the expanded menu. After consulting with our plan check unit the expanded menu is conditionally approved until the active Service Request is approved, constructed, and passes the final inspection.

- PIC inquired about purchasing proteins from other permitted food facilities and cooking them at their approved kitchens. Provide SOPs for the foods being brought from other facilities to indicate food handling procedures (cooking temps, hot holding, cooling process, transportation, etc).

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 **10/29/2025**. 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: Martin Tapia
Owner
Signed On: October 15, 2025