

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 FA0250852 - TRINE'S CAFE #7		Site Address 4080 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 06/29/2023
Program PR0364086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MEDELLIN, ENRIQUE	Inspection Time 09:30 - 10:15
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By OSCAR	

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

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

Inspector Observations: *Observed the front refrigerator to hold food 55-65 degrees F. [CA] The potentially hazardous items were thrown away by the employee. The tres leches cakes, salsa, and horchata were all thrown away. Do not use the refrigerator until it can hold food at 41 degrees F maximum.*

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Observed the water to reach 90 degrees F max. The water at the dish sink must reach 120 degrees F. Remain closed until hot water is back on and a reinspection is done.*

Minor Violations

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

Inspector Observations: *Observed two cockroaches on the floor when the table was moved next to the food prep sink. Also, a dead one in the front area. [CA] Take immediate corrective actions until the problem is corrected, the roaches removed, and clean up the areas. According to the owner there will be a pest control company coming today. The employees moved the table, killed the roaches and cleaned up. Be sure all food is covered.*

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	sink	90.00 Fahrenheit	
horchata	refrigerator	64.00 Fahrenheit	

Overall Comments:

Visited facility to complete a change of ownership. The change of ownership inspections can not continue at this time. There is not hot water at this time. The restaurant must close and call for a reinspection before reopening. The hot water was back on by the end of the inspection. The water now reaches proper levels at all sinks. The new owner met me at the facility at the end of the inspection.

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 **7/13/2023**. 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.

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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

Handwritten signature: Hilbert Cortez

Received By: _____

Signed On: June 29, 2023