

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 FA0240554 - SIZZLE SPOT RESTAURANT		Site Address 740 STORY RD 1, SAN JOSE, CA 95122		Inspection Date 11/07/2023	
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YVONNE LE		Inspection Time 14:55 - 16:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By VIVIAN	FSC Diane Dang 09/17/2024	

Placard Color & Score
GREEN
72

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X		X			
K06 Adequate handwash facilities supplied, accessible			X				
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	X	
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0240554 - SIZZLE SPOT RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 11/07/2023
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YVONNE LE	Inspection Time 14:55 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed cook line employee wash utensils and then continued onto food preparation without washing hands. Observed cook line employee cracking raw shelled eggs and then continued onto food preparation without washing hands. [CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) Immediately after using the toilet room and again when returning into the kitchen.*
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat foods.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] *Instructed employee to properly wash hands.*

Minor Violations

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

Inspector Observations: *Hand wash station in the front service area lacked paper towels and observed with numerous cups and containers with rice paddles. Hand wash station directly behind said station equipped with warm water, paper towels, and hand soap readily available.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times. A handwashing facility shall not be used for purposes other than handwashing.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Container or raw shelled eggs and cooked noodles maintained in inadequate ice bath with ice only touching the bottom of the container.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Provide more ice so that ice reaches up the sides of the containers holding PHF items.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed minor leak below center and right most basin of the three-compartment sink. Waste water is being caught with a bus tub placed below waste drains.*

[CA] *Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.*

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

OFFICIAL INSPECTION REPORT

Facility FA0240554 - SIZZLE SPOT RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 11/07/2023
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YVONNE LE	Inspection Time 14:55 - 16:30

Inspector Observations: *One dead cockroach observed on wall above the three-compartment sink. One dead cockroach observed on wall behind the storage shelf behind the food preparation table directly across from the walk-in refrigerator.*

Cockroach feces observed in the crevices of the door hinges of the food preparation refrigerators.

No signs of live cockroaches were observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

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

Inspector Observations: *Colander of raw shrimp thawing out in ambient temperature measured between 30F in the center and 48F on the outside.*

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: *Ice scoop maintained inside ice machine observed completely submerged in ice.*

Numerous bulk ingredient scoops observed in handles in direct contact with ingredient.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: *Employees' personal beverages and cellphones stored in or around areas of food preparation, food storage, and/or food contact surfaces. [CA] No person shall store clothing or personal effects (cell phone, car keys, and jackets) in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage. Provide designated location for employees to store personal food and beverages.*

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

Inspector Observations: *Ceiling panel above the floor mixer observed propped open. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Close ceiling panel.*

Heavy accumulation of food residue and debris observed on floors:

- Underneath shelves inside the dry storage area.
- Underneath shelf by the food preparation table directly outside of the walk-in refrigerator.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0240554 - SIZZLE SPOT RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 11/07/2023
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YVONNE LE	Inspection Time 14:55 - 16:30

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw fish	Walk-in refrigerator	39.00 Fahrenheit	
Sliced tomato	Food preparation refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	147.00 Fahrenheit	
Soup	Walk-in refrigerator	41.00 Fahrenheit	
Milk	Two-door reach-in refrigerator	41.00 Fahrenheit	Front service area
Cooked beef tendon	Food preparation refrigerator	54.00 Fahrenheit	Employee stated that item was cut less than 30 minutes prior
Raw beef	Ice bath	41.00 Fahrenheit	
Cooked chicken wings	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken wings	Food preparation refrigerator	40.00 Fahrenheit	
Cooked garlic noodles	Walk-in refrigerator	40.00 Fahrenheit	
Raw steak	Walk-in refrigerator	39.00 Fahrenheit	
Raw beef	Food preparation refrigerator	41.00 Fahrenheit	
Raw catfish	Food preparation refrigerator	40.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Tofu	Food preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Ice bath	41.00 Fahrenheit	
Cooked raddish cake	Walk-in refrigerator	40.00 Fahrenheit	
Catfish in clay pot	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	

Overall Comments:

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 **11/21/2023**. 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: Vivian T.
PIC

Signed On: November 07, 2023