

**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 FA0289384 - ANN BISTRO		Site Address 2611 SENTER RD 126, SAN JOSE, CA 95111	Inspection Date 07/05/2022
Program PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name ANN BISTRO INC	Inspection Time 13:00 - 13:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By TIFFANIE V.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/29/2022

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

**Compliance of this violation has been verified on: 07/05/2022**

Cited On: 06/29/2022

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

**Compliance of this violation has been verified on: 07/05/2022**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Hot water	3-Compartment (Second)	120.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	

**Overall Comments:**

*This is a follow up inspection to verify that all major violations mentioned on 6/29/22 inspection report have been addressed. All violations have been addressed and closed out:*

*- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational.*

*- K21: Hot and cold water available. Hot water throughout the entire facility is operational. 3-Compartment sink (120\*) and warm water at hand wash (100\*F)*

*Continue on working on all other violations mentioned in 6/29/22 inspection report.*

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 **7/19/2022**. 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: Tiffanie V.  
 Owner  
 Signed On: July 05, 2022