

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 FA0200280 - COURT'S LOUNGE		Site Address 2425 S BASCOM AV, SAN JOSE, CA 95008	Inspection Date 02/18/2025
Program PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name QUENNEVILLE, EDMUND NC	Inspection Time 15:00 - 15:50
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By KRISTINA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

At the bar, hand sink did not have hand soap and single use towels.

[CA]: All hand sink stations shall have hand soap and single use towels stored in permanently installed dispensers.

[SA]: Roll of paper towel and a pump soap provided at the hand sink.

MINOR:

Roll of single use towels at the rear hand sink not stored in a dispenser.

[CA]: Single use towels shall be properly stored in a permanently installed dispenser.

Minor Violations

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

Inspector Observations:

[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.

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: *REPEAT VIOLATION*

1. Accumulation of grime on the interior surface of ice machine. No direct contamination at the time of inspection.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

REPEAT VIOLATION

2. At the bar area, ice in ice bins used for consumption is in direct contact with stainless steel coils/tubing.

[CA]: Ice for consumption shall be protected. Stainless steel coils/tubing shall be stored separately from ice/food.

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

Inspector Observations: *REPEAT VIOLATION*

Small flies observed near 3 comp sink at bar.

[CA]: Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No person in charge is present during inspection.

[CA]: A person in charge shall be available on site during operational hours.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
ambient temp	2 door bar cooler	40.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
water	rear hand sink	38.00 Fahrenheit	
ambient temp	3 door bar cooler 1	38.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
ambient temp	3 door bar cooler 2	39.00 Fahrenheit	
ambient temp	2 door under counter	40.00 Fahrenheit	
ambient temp	2 door reach in	38.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0156273.

Bartender stated no food besides beverages is served or prepared. Ensure a food safety manager certificate is obtained if open Potentially Hazardous Food (PHFs) are handled/prepared.

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 3/4/2025. 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: Kristina Heil
Bartender
Signed On: February 18, 2025