

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128		Inspection Date 04/20/2021	
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STRAITS SANTANA ROW LL		Inspection Time 14:10 - 15:10
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By XU ZHANG	FSC Not Available 10/19/23		

Placard Color & Score GREEN 71

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures			X	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						S
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		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		
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	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed two floor sinks with sewage overflowing across cookline. [CA] Ensure floor drain is not clogged and properly drains. [SA] Employee cleaned out floor sinks and cleaned and sanitized floor. Did not see sewage overflowing. PIC called company for service. Per service company, technician will be out between 3-5pm today.*

Note: *Provide specialist with an update regarding this matter by 4/21/21.*

Minor Violations

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

Inspector Observations: *Observed paper towel roll by handsink but not inside dispenser at employee restroom handwashing station, beverage handwashing station, and bar handwashing stations. [CA] Provide paper towels in dispenser adjacent to handsinks.*

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

Inspector Observations: *Measured the internal temperature of raw bean sprouts at 49F on shelf across cookline. Measured the internal temperature of cooked potatoes at 46F on ice with ice only touching bottom of container across cookline. Per chef, these items were taken out 1 hr ago. [CA] Maintain pHf for cold holding at 41F or less. [COS] Chef moved raw bean sprouts into cooler. Chef put more ice around container of cooked potatoes all the way upto level of food.*

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed shellfish tags from this year mixed up in a bag, not in chronological order. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water temperature at 115F in the 3-comp-sink and prep sink. [CA] Maintain temperature of hot water at a minimum of 120F in the 3-comp-sinks, prep sinks, dump sinks, and mop sink.*

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

Inspector Observations: *Observed some fruit flies in bar. [CA] Remove fruit flies by safe & legal method.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Observed lack of sink stoppers for 3-comp-sink in bar. [CA] Plugs/stoppers shall be available to fill up the warewashing sink in bar.*

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: *Observed unrestricted CO2 tanks in bar. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

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

Inspector Observations: *Missing a ceiling panel in employee restroom. [CA] Replace missing ceiling panel in employee restroom.*

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
green curry	walk-in-cooler	41.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	
tofu	cold holding prep	41.00 Fahrenheit	
chicken curry	cold holding prep	41.00 Fahrenheit	
roti curry	walk-in-cooler	40.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
oysters	ice	38.00 Fahrenheit	
noodles	reach down cooler	40.00 Fahrenheit	
chlorine	dishwashing machines - bar & kitchen	50.00 PPM	
basil chicken	cold holding prep	40.00 Fahrenheit	
hot water	handsinks	100.00 Fahrenheit	
mixed veggies	cold holding prep	40.00 Fahrenheit	
tofu	reach down cooler	56.00 Fahrenheit	actively cooling
shrimp	cooler	40.00 Fahrenheit	
curry	ice bath	65.00 Fahrenheit	actively cooling
corn fritters	cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: PER PIC, FACILITY MAY REMODEL KITCHEN NEXT MONTH. PRIOR TO REMODELING, SUBMIT PLANS TO THE SANTA CLARA COUNTY PLAN CHECK DEPT AND GET PRIOR APPROVAL BEFORE MAKING ANY CHANGES TO EQUIPMENT AND STRUCTURE.

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 **5/4/2021**. 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: _____

Signed On: April 21, 2021

Comment: Emailed report.