

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 FA0205456 - DEL SOL BISTRO		Site Address 1080 N 7TH ST, SAN JOSE, CA 95112		Inspection Date 07/29/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 74 </div>		
Program PR0305950 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name REYNOZO, MARIA / DEL SOL		Inspection Time 12:15 - 13:45			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MIGUEL				FSC MARIA REYNOZO 08/30/2026

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						
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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		
K27	Food separated and protected	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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

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

Inspector Observations: *Observed the handwash sink's soap and paper towel dispensers were empty.*

[CA] *Keep soap and paper towels stocked at all times.*

[COS] *Soap and paper towel dispensers were refilled.*

Minor Violations

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

Inspector Observations: *One employee's food safety certificate was expired, and another employee's food handler card was not available.*

[CA] *Obtain valid food safety certificates/food handler cards, and keep them available for review at the facility.*

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

Inspector Observations: *Inside the prep inserts next to the cookline: measured internal temperature of sliced tomatoes and raw beef patties to be 49F. PIC stated these items had been held since 9-10am today (less than 4 hours prior).*

[CA] *Keep potentially hazardous foods at 41F or 135F and above.*

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: *Measured chlorine in the dishwasher to be 0ppm. Dishwasher was run twice; no active dishwashing was occurring.*

[CA] *Repair dishwasher so that it measures 50ppm chlorine. Until it is repaired, the facility may use the dishwasher to wash and rinse dishes, but must manually sanitize dishes in the 3-compartment sink with 100ppm chlorine or 200ppm quaternary ammonia (or per manufacturer directions).*

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

Inspector Observations: *Observed approximately 10 old rodent droppings on the floor behind the cooking equipment behind the hood. Observed 3-4 old rodent droppings on the floor in the back corner of the warewashing room. No other evidence of rodents observed.*

[CA] *Keep facility clear of rodents and droppings.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Inside the 2-door upright refrigerator: observed raw meat was stored above ready-to-eat foods.*

[CA] *Store raw meat below/away from ready-to-eat foods.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available upon request.*

[CA] *Obtain a metal probe thermometer to measure internal food temperatures.*

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

Inspector Observations: *In the warewash room: observed large hole in ceiling.*

[CA] *Eliminate all holes/gaps in facility to prevent vermin harborage.*

Observed accumulation of food debris on floors and walls, especially behind the cooking equipment under the ventilation hood and on the walls in the warewashing room.

[CA] *Keep floors and walls clean.*

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RICE, BEANS, COOKED PASTA	METAL CONTAINERS, FRONT STOVE	135.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
SLICED TOMATOES, RAW BEEF PATTIES	PREP INSERT	49.00 Fahrenheit	HELD FOR LESS THAN 4 HOURS
CHEESE, RAW MEAT	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	DISHWASHER WAS RUN TWICE. NO ACTIVE DISHWASHING OCCURRING.

Overall Comments:

PIC stated facility receives pest control services twice a month. Please email pest control reports to mindy.nguyen@deh.sccgov.org within 7 days.

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 **8/12/2024**. 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: Miguel Reynozo
Chef
Signed On: July 29, 2024