

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 FA0212087 - SEO RAI		Site Address 3044 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 04/08/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0300386 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CRIMSON SUPPLY INC		Inspection Time 12:20 - 14:00			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By JOHN LEE				FSC Yongmin P. Lee 04/08/2029

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						
K06	Adequate handwash facilities supplied, accessible			X				S
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						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						
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Food Handler Cards were lacking for some employees. [corrective action] Ensure all employees have a valid Food Handler Card. Keep a copy of each Food Handler Card on file.

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

Inspector Observations:

Equipment was found to be stored at the back hand wash sink, next to the dishwashing machine. [corrective action] Keep hand sink clear so that it can be used for hand washing.

Note: Several other hand washing sinks available in the kitchen.

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

Inspector Observations:

Multiple potentially hazardous food items in the walk-in cooler measured above 41F - beef rib (45F), tofu (46F), hot dog (46F). [corrective action] Maintain all potentially hazardous food items at 41F or below.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed some moldy lemons in the walk-in cooler. [corrective action] Discard all lemons that have mold.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Observed beef tartare offered on the lunch menu with no consumer advisory. [corrective action] Provide a consumer advisory on the menu. Any food items that are served raw or undercooked must be marked with a symbol.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient temperature of the walk-in cooler measured at 45F. [corrective action] Adjust or repair the walk-in cooler so that it is able to hold food at 41F or below.

Note: Per manager, technician has been called and will arrive tonight to service the walk-in cooler.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot dog	walk-in cooler	46.00 Fahrenheit	
hot water	prep sink	140.00 Fahrenheit	
beef	reach-in cooler	30.00 Fahrenheit	
warm water	women's restroom	100.00 Fahrenheit	
hot water	3-compartment sink	140.00 Fahrenheit	
quat sanitizer	ffrom dispenser	200.00 PPM	
tofu	walk-in cooler	46.00 Fahrenheit	
firm tofu	prep unit (kitchen)	41.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
fish cake	prep unit (side dishes)	37.00 Fahrenheit	
bean sprouts	prep unit (side dishes)	36.00 Fahrenheit	
pork	reach-in cooler	29.00 Fahrenheit	
chlorines sanitizer	dishwasher	50.00 PPM	
corn & cheese	prep unit (kitchen)	35.00 Fahrenheit	
beef rib	walk-in cooler	45.00 Fahrenheit	
cooked beef	3-door reach-in freezer	19.00 Fahrenheit	
pork bulgogi (cook temp)	from the stove	200.00 Fahrenheit	

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 **4/22/2024**. 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: John Lee
GM
Signed On: April 08, 2024