

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 FA0208740 - ANEJO CANTINA KITCHEN		Site Address 3132 WILLIAMS RD, SAN JOSE, CA 95117		Inspection Date 02/01/2023	
Program PR0301431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE BREAKFAST PLACE INC		Inspection Time 10:30 - 12:00
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By ANDRES CARMONA	FSC Not Available		

Placard Color & Score
GREEN
83

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						
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
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: PIC unable to provide food safety manager certificate and food handler cards. [CA]
Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep all certificates on file in facility for review by specialist.

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

Inspector Observations: Observed lack of consumer advisory for steak and eggs served cook to order. [CA]
Provide a consumer advisory with disclosure and reminder statements for sale of raw or undercooked animal-derived foods.

Note: Discussed and provided consumer advisory handout to PIC.

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

Inspector Observations: Measured the temperature of hot water at 80F in men and women restroom handsinks. [CA] Provide hot water at a minimum temperature of 100F in restroom handsinks.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed lack of label as to contents on bulk food containers in dry storage room. [CA]
Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

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 quat sanitizer test strips. Per PIC, quat sanitizer is used in 3-comp-sink. [CA] Testing materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed one burnt out light bulb in hood. [CA] Replace burnt out light bulb in hood.

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

Inspector Observations: PIC unable to locate metal probe thermometer. [CA] Provide a metal probe thermometer to measure internal temperatures of pHF.

Missing internal thermometer inside some coolers. [CA] Provide thermometer inside cold holding units of pHF.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beans	reach down cooler	41.00 Fahrenheit	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
cheese	cold holding	40.00 Fahrenheit	
sauce	hot holding	145.00 Fahrenheit	
ice cream	upright freezer	5.00 Fahrenheit	
cut melon	ice	41.00 Fahrenheit	
chicken	upright cooler	40.00 Fahrenheit	
hot water	restroom handsinks	80.00 Fahrenheit	
chlorine	dishwashing machine - kitchen & bar	50.00 PPM	
sausage	reach down cooler	40.00 Fahrenheit	
meat	cold drawer	40.00 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 **2/15/2023**. 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: Andres Carmona
Manager

Signed On: February 01, 2023