

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 FA0208688 - JESS'S PLACE		Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 05/26/2022	
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, ZENON		Inspection Time 14:00 - 15:30
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION		Consent By ZUGEY JIMINEZ	FSC Zenon Robles 8/3/2003	

Placard Color & Score

YELLOW

64

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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			
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		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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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

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

Inspector Observations: Lacking paper towel at the hand wash facility adjacent to the ware wash sink. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [SA] PIC got some single use paper towel from the bar and placed over the dispenser.

Follow-up By
05/31/2022

K14 - 8 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:

Chlorine sanitizer at the mechanical dishwasher measured below 50PPM. Ware washing was observed at the time of the inspection. [CA] Chlorine sanitizer in the mechanical dishwasher shall measure between 50-100PPM. Operator was directed to wash and rinse in the dishwasher and sanitize using ware wash sink until repaired. [SA] PIC set up a sink to sanitize the cleaned and rinsed utensils from the dish machine.

Follow-up By
05/31/2022

Observed brown residue on the metal guard of the ice machine. Ice level below the level of plastic guard at the time of the inspection. [CA] All food contact surface of utensil and equipment shall be clean and sanitized.

Minor Violations

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

Inspector Observations: A small container of cheese was left on the counter and measured at 46F [CA] PHFs shall be held at 41°F or below for cold holding. [COS] PIC discarded.

Follow-up By
05/31/2022

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

Inspector Observations: * Repeat Violation**

Observed one dead cockroach by the back door in the ware wash area leading to the rear of the facility. No other live or dead cockroaches found in the facility. [CA] Clean up any dead cockroaches and sanitize all surfaces with bleach solution.

Note: PIC stated that they have a biweekly service for pest control. Provided receipt for review

Observed evidence of fly. [CA] Eliminate flies.

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: Frozen solid Beef was observed on counter top for thawing. Food was frozen solid at the time of the inspection and measured at 29F[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- (a) Under refrigeration that maintains the food temperature at 41°F or below.**
- (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.**
- (c) In a microwave oven if immediately followed by immediate preparation.**
- (d) As part of a cooking process**

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

Inspector Observations: A container of a white crystalline substance was observed near the cook line without any labels [CA] Working containers holding food or food ingredients shall be identified with the common name of the food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Grease accumulation was observed on sides and floor of deep fryer and hood. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris

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 air of the Walk in refrigeration was above 41F. Food stored inside the refrigeration unit measured below 41F [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
05/31/2022

Note: As per owner - the switch was accidentally turned off. He turned on the switch and lowered the thermostat.

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 an unsecured pressurized cylinder in facility. [CA] Secure pressurized cylinders to a rigid structure.

Observed ice scoop handle in contact with ice [CA] Use approved scoops with handles ensuring hands do not come in direct contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled moist wiping cloth was observed lying on the food prep table not held in an approved sanitizing solution. [CA] Wiping cloths shall be kept in approved sanitizer at the proper concentrations (100 PPM for a chlorine solution or 200 PPM for quaternary ammonia)

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Repeat Violation**

The mop sink was lacking a drain line. [CA] Reinstall the drain line. In the meantime, discard any waste water in the toilet or floor sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot Water	Ware wash sink	120.00 Fahrenheit	
Rice	Walk in refrigeration	39.00 Fahrenheit	
Chlorine	Mechanical dishwasher	0.00 PPM	
Hot Water	Prep sink	120.00 Fahrenheit	
Hot Water	Restroom	100.00 Fahrenheit	
Fish	Cold holding insert	36.00 Fahrenheit	
Beef	Thawing	31.00 Fahrenheit	
Hot Water	Hand wash sink	100.00 Fahrenheit	
Meat	Walk in refrigeration	38.00 Fahrenheit	
Meat	Walk in freezer	11.00 Fahrenheit	
Beans	Walk in refrigeration	40.00 Fahrenheit	
Cheese	Counter top - cookline	43.00 Fahrenheit	
Cheese	Under counter reach in	37.00 Fahrenheit	
Shrimp	Cold holding insert	37.00 Fahrenheit	
Tomatoes	Cold holding insert	36.00 Fahrenheit	
Salsa	Under counter reach in	37.00 Fahrenheit	

Overall Comments:

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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 **6/9/2022**. 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: Zenon D
Owner

Signed On: May 26, 2022