

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 FA0211291 - TRINE'S RESTAURANT		Site Address 995 S 1ST ST, SAN JOSE, CA 95110		Inspection Date 04/24/2023	
Program PR0300478 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TRINE'S RESTAURANT		Inspection Time 09:10 - 10:20
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By LYDIA	FSC Not Available		

Placard Color & Score GREEN 81

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						
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	X	
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	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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food safety certification was not available at time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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: Observed accumulation of mold like substance on the interior panel of the ice machine. Did not observe the ice or water in contact but there is the potential for it to do so. [CA] Clean and sanitize ice machine and maintain in good condition.

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

Inspector Observations: Observed dried rodent droppings around water heater. Observed one dead cockroach on the floor at the water heater. Observed several dead cockroaches on sticky traps throughout back preparation area. [CA] Clean and sanitize area of dead cockroaches or old droppings.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed can of "indoor residential use" only Raid in back storage/preparation area. [CA] Remove raid from facility and discontinue use. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: The exterior of the bulk storage containers had excessive food debris on the outside making it sticky. [CA] Clean and sanitize the exteriors of the bulk food storage.

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: Observed aluminum foil lining the shelves in reach in fridge. [CA] Remove aluminum foil and discontinue use. Use only non absorbent, easily cleanable and durable materials.

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 bowls used as scoops in bulk flour container. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: Three compartment sink was leaking at plumbing in the under sink drain lines. [CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Rice	Hot holding	176.00 Fahrenheit	
Hot water	Three comp bar	135.00 Fahrenheit	
Hot water	Three comp	147.00 Fahrenheit	
Warm water	Restrooms	100.00 Fahrenheit	
Sliced tomato	Reach in fridge	42.00 Fahrenheit	
Beans	Walk in fridge	34.00 Fahrenheit	
Hot water	Three comp back prep	137.00 Fahrenheit	
Beans	Hot holding	142.00 Fahrenheit	
Red sauce	Hot holding	136.00 Fahrenheit	
Chicken	Walk in fridge	33.00 Fahrenheit	
Chlorine	Three comp bar	100.00 PPM	
Soup	Reach in fridge	38.00 Fahrenheit	

Overall Comments:

Observed open bulk food containers in the back storage area. Observed two deep freezers and one reach in freezer. Observed meat slicer and meat cutter in back preparation area.

Noted 10/20/2022- Main kitchen three compartment sink must be designated with handwash sink, food prep sink and funnel drain. Due to observations at time of inspection, please label three compartment sink compartments with purpose. 04/24/2023 - Sinks do not have designations for handwashing however, soap and paper towels are provided at the far right sink.

- Use back three compartment sink as warewash sink only (previously effective 3/6/219)

- Ensure SOPs provided for food transfer into the facility to prevent contamination.

Install a handwash sink in the main kitchen (submit plans to Plan Check and any other appropriate departments) by May 30, 2023.

This is the second extension provided to install a handwash sink.

The inspector will work with the facility on the next steps of the compliance plan to upgrade the main kitchen and back storage area to meet the restaurant's needs. These upgrades will include installing approved finishes (floors, walls, and ceilings) in the back storage room, providing prep tables, installing proper sinks.

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 **5/8/2023**. 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: Lydia Medellin

Owner

Signed On: April 24, 2023