

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 FA0305520 - EPICUREAN GROUP AT PRESENTATION HIGH SC		Site Address 2281 PLUMMER AV, SAN JOSE, CA 94022		Inspection Date 10/02/2024	
Program PR0367803 - SCHOOL FOOD SERVICE RISK CAT 3 - FP23			Owner Name EPICUREAN GROUP		Inspection Time 11:00 - 12:50
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION		Consent By JUNIOR FIGUEROA	FSC GUADALUPE FIGUEROA JF 2/1/2028	

Placard Color & Score
GREEN
87

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X					S
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following PHFs were measured at improper holding temperatures :
Held inside the walk in refrigerator measured between 47F and 48F : Tofu, Turkey slices, Beef, Ground meat.
Held inside left upright refrigerator measured between 45F and 48F : Shredded cheese, Cream cheese, Yogurt, milk.

Ambient temperature inside the walk in measured at 51F.
Per kitchen manager, both refrigeration units are not capable of maintaining the temperature at 41F or below during working hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.
[COS] Kitchen manager relocated all PHFs to a different refrigerator temporarily while both refrigeration units are getting repaired.

Follow-up By
10/07/2024

Minor Violations

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

Inspector Observations: Tow glue traps below the warewash containing dead cockroaches.
[CA] Monitor activity, clean and sanitize area of dead cockroaches..

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 temperatures inside the walk in refrigerator was measured at 50F, and the left upright refrigerator was measured at 48F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
10/07/2024

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WATER	HAND SINK	100.00 Fahrenheit	
BEEF	WALK IN REFRIGERATOR	48.00 Fahrenheit	
CREAM	LEFT UPRIGHT REFRIGERATOR	46.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
TURKEY	WALK IN REFRIGERATOR	48.00 Fahrenheit	
RICE	STEAM TABLE	190.00 Fahrenheit	
QUESADILLA	HOT BOX	150.00 Fahrenheit	
SALSA	RIGHT UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
CUT MELON	RIGHT UPRIGHT REFRIGERATOR	43.00 Fahrenheit	
BEANS	STEAM SABLE	150.00 Fahrenheit	
HAM/CHEESE SANDWICH	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
YOGURT	LEFT UPRIGHT REFRIGERATOR	48.00 Fahrenheit	
TOFU	WALK IN REFRIGERATOR	49.00 Fahrenheit	
QUESADILLA	STEAM TABLE	135.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$290/hr during business hours and \$629(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

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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 **10/16/2024**. 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: JUNIOR FIGUEROA
CHEF MANAGER

Signed On: October 02, 2024