

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 FA0206125 - JACKSON'S DONUTS & SANDWICHES		Site Address 140 S JACKSON AV, SAN JOSE, CA 95116		Inspection Date 04/22/2021	
Program PR0303505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BUNTHONN SVAY		Inspection Time 10:10 - 11:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By SHANTA	FSC Bunthonn Svay 6/11/23	

Placard Color & Score
GREEN
82

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				N
K07 Proper hot and cold holding temperatures		X		X			N
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		
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		
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	X	
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: Major:

1. Measured the following PHFs in the 2 door cold top holding between 50F - 52F for less than 4 hours: sausage, sliced ham and mayonnaise.
 2. Measured a container of bacon holding at 63F on the prep counter for less than 4 hours.
- [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another unit.

Minor: Measured the following PHFs in the 2 door cold top/reach in holding between 47F - 48F for less than 4 hours: pooled eggs, shredded cheese and square ham.
[CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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

Inspector Observations: Found paper towel stored outside of mounted dispenser at the hand wash station near front counter. [CA] Single-use sanitary towels shall be provided in dispensers.

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

Inspector Observations: Found 5 OLD rodent droppings on the floor in the small storage room. [CA] Eliminate all evidence of OLD rodent droppings. Clean and sanitize the effected areas. Provide approved pest control services.

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: Found pastries being stored in the a garbage bag on the donut rack. [CA] Use approved food grade bags for the storage of food items.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing 2 ceiling panels in the small storage room. [CA] Provide ceiling panels.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sausage	2 door cold top	50.00 Fahrenheit	for less than 4 hours. COS-relocate
square ham	2 door cold top	47.00 Fahrenheit	
milk	3 door sliding	40.00 Fahrenheit	
bacon	counter	63.00 Fahrenheit	for less than 4 hours. COS- relocate
sliced ham	2 door cold top	50.00 Fahrenheit	between 50F - 52F for less than 4 hours. COS-relocate
pooled eggs	2 door reach in	48.00 Fahrenheit	
shredded cheese	2 door cold top	47.00 Fahrenheit	between 47F - 48F
pastries	chest	5.90 Fahrenheit	
mayonnaise	2 door cold top	52.00 Fahrenheit	for less than 4 hours. COS -relocate
hot water	2-comp sink/mop sink	120.00 Fahrenheit	
warm water	handsink (front & RR)	100.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
ambient	2 door reach in	41.00 Fahrenheit	

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Overall Comments:

Signature not obtained. A copy of this report will be emailed to the operator.

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 **5/6/2021**. 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:

Signed On: April 22, 2021