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

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OFFICIAL INSPECTION REPORT

Facility FA0209833 - BURGER KING #9645	- BURGER KING #9645 Site Address 5154 MOORPARK AV 40, SAN JOSE, CA 95129		
Program PR0307548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	2 - FP13 Owner Name	Inspection Time 15:00 - 16:30	
K48 Plan review			
K49 Permits available			
κ58 Placard properly displayed/posted			
Com	monto and Okaamatiana		
Con	nments and Observations		
	nments and Observations		
lajor Violations	nments and Observations		
lajor Violations No major violations were observed during this inspection.			

[CA] Adjust setting hot water heater setting to provide hot running water between 100F to 105F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed drain pipe from the food prep table is draining slow.

[CA] Repair the slow drainage problem.

not have cold water.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257, 114259, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed unused old equipments in the back area of the kitchen and in the garbage area. [CA] Discard unused equipment and repair broken equipment from the premises.

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

Inspector Observations: Observed broken tiles near the hand washing sink area n the kitchen. [CA] Replace broken tiles to maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	Comments
Chicken Strip	Hot holding	160.00 Fahrenheit	
Hot water	Handwashing restroom	120.00 Fahrenheit	
Beef Pattie	Hot holding	165.00 Fahrenheit	
Hot water	Handwashing kitchen	120.00 Fahrenheit	
Beef Patties	Frezeer walk in unit	8.00 Fahrenheit	
Quaternary Ammonia	3-comp sink	200.00 PPM	
Hot water	3-comp sink	120.00 PPM	

Overall Comments:

Note: 1. This is a joint inspection with Mamaye Kebede and Hina Wyne. Inspection Report written by Hina Wyne.

2. Food safety manager certificate: Isreal Ortis - 10/20/2026

3. Facility is redoing leaking roof inside one restroom. Electric and pluming may be modified. Plan might be submitted to our office and city building office.

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 <u>1/4/2024</u>. 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.

OFFICIAL INSPECTION REPORT

		Site Address 5154 MOORPA	ARK AV 40, SAN JOSE, CA 95129	Inspection Date 12/21/2023	
Program PR0307548 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHAUS GLOBAL INC.	Inspection Time 15:00 - 16:30	
egend	<u>1:</u>				
CA]	Corrective Action				
cosj	Corrected on Site				
N]	Needs Improvement		157/200		
IA]	Not Applicable				
10]	Not Observed		Received By: Isreal Ortis		

Signed On:

Manager

December 21, 2023

[PBI]

[PHF]

[PIC]

[PPM]

[S]

[SA]

[TPHC]

Performance-based Inspection

Time as a Public Health Control

Potentially Hazardous Food

Person in Charge

Suitable Alternative

Part per Million

Satisfactory