

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 FA0285417 - ROOSTER & RICE		Site Address 1078 E BROKAW RD 40, SAN JOSE, CA 95131		Inspection Date 02/22/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0427890 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ROOSTER & RICE BROKAW,		Inspection Time 14:40 - 16:10			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By ZULAY ALANGO				FSC Not Available

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						
K08	Time as a public health control; procedures & records		X		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						N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Observed whole cooked chicken held at room temperature on a table in the kitchen. Chicken measured 120F to 135F. Chicken had no time marking. [corrective action] When chicken is not maintained at 135F or above, must utilize "time as a public health control". Chicken must be marked with time it was cooked and any leftover chicken after 4 hours shall be discarded. [correction] Per employee, chicken was cooked at 2:30 PM. Chicken was marked with discard time of 4:30 PM.

Minor Violations

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

Inspector Observations:

Manager's Food Safety Certificate was not available. [corrective action] Provide a valid Food Safety Certificate. Certificate must be maintained at this facility.

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

Inspector Observations:

Paper towel dispenser at the front service area was found to be empty. Employee reported dispenser is inoperable. Roll of paper towels were available nearby. [corrective action] Replace the paper towel dispenser and store paper towels inside of the dispenser.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Cold water was not available at the back kitchen hand sink. [corrective action] Provide cold water at this hand sink.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Sanitizer test strips were not available. [corrective action] Provide sanitizer test strips.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
chicken soup	container @ front counter	165.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
tofu	walk-in cooler	42.00 Fahrenheit	
chicken rice	warmer	187.00 Fahrenheit	
hot water	prep sink	130.00 Fahrenheit	
marinated chicken	3-door reach-in cooler	38.00 Fahrenheit	
cooked whole chicken	warmer	120.00 Fahrenheit	Measured 120F to 135F
hot water	3-compartment sink	130.00 Fahrenheit	
eggs	walk-in cooler	42.00 Fahrenheit	
brown rice	warmer	170.00 Fahrenheit	
whole chicken	3-door reach-in cooler	38.00 Fahrenheit	

Overall Comments:

Note:

- Per employee, sanitizer is obtained from the dispenser mounted at the 3-compartment sink. The dispenser was found to not be

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hooked up to a sanitizer bottle. Chlorine sanitizer was prepared in a red towel bucket with the employee. Ensure sanitizer is provided from the dispenser or train all employees to prepare sanitizer in a bucket. Sanitizer is required for wiping down of food contact surfaces, such as food preparation tables in the kitchen.

- Chicken soup was found to be held in a closed container at the front service area. Soup was not actively hot held. Obtain a soup warmer for the chicken soup. Please note, once soup is cooked or reheated, soup shall be maintained at 135F or above. Soup can not be allowed to cool down and reheated to serve repeatedly.

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 **3/7/2024**. 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: Laura Mendez
Employee
Signed On: February 22, 2024