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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



| OFFICIAL INSPECTION REPORT | | | | | | | | | | |
|-------------------------------------------------------------------------------------------|-----------------------------------------|---------------------------------|-----------------------------------------------------|-----------------|--------------|----------------------------------|--------|--------------------|-----|-----|
| Facility FA0209584 - ERIK'S DELI BRANHAM SQUARE | | Site Address 4611 ALMADEN EX | Site Address 4611 ALMADEN EX, SAN JOSE, CA 95118 | | I 09/18/2020 | | | card Color & Score | | |
| Program PR0304568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC | | OC 2 ED10 | Owner Nan | ne FOODS LLC | | Inspection Time 13:00 - 14:00 | | GR | EEI | N |
| Inspected By | Inspection Type | Consent By | KAWALI | FSC Arpit Tha | akrar | 13.00 - 14.0 | | 1 | 00 | |
| RAYMOND CHUNG | ROUTINE INSPECTION | REMY CEPEDA | | 07/09/20 |)24 | 1 007 | ╜┺ | | | |
| RISK FACTORS AND II | | | | | IN | OUT Major Minor | COS/SA | N/O | N/A | PBI |
| | ledge; food safety certification | | | | X | | | | | |
| | e; reporting/restriction/exclusion | | | | X | | | | | S |
| K03 No discharge from eyes, nose, mouth K04 Proper eating, tasting, drinking, tobacco use | | | | X | | | | | | |
| | | | | | X | | | | | S |
| | washed; gloves used properly | | | | X | | | | | |
| K06 Adequate handwash fac | | | | | X | | | | | S |
| K07 Proper hot and cold hol | | | | | Λ | | | | | |
| · · | control; procedures & records | | | | | _ | | Х | X | |
| K09 Proper cooling methods | | | | | | | | ^ | | |
| K10 Proper cooking time & tK11 Proper reheating proces | <u> </u> | | | | | | | Х | Х | |
| K12 Returned and reservice | - | | | | | | | X | | |
| K13 Food in good condition, | | | | | Х | | | ^ | | |
| K14 Food contact surfaces of | | | | | X | | | | | |
| K15 Food obtained from app | *************************************** | | | | X | | | | | |
| | stock tags, condition, display | | | | | | | | Х | |
| K17 Compliance with Gulf O | | | | | | | | | X | |
| K18 Compliance with varian | | | | | | | | | X | |
| K19 Consumer advisory for | | | | | | | | | X | |
| | cilities/schools: prohibited foods | not being offered | | | | | | | X | |
| K21 Hot and cold water avai | <u> </u> | Thot being offered | | | Х | | | | | |
| K22 Sewage and wastewate | | | | | X | | | | | |
| K23 No rodents, insects, bird | | | | | X | | | | | |
| GOOD RETAIL PRACT | TICES | | | | | | | | OUT | cos |
| K24 Person in charge presen | | | | | | | | | | |
| K25 Proper personal cleanlin | | | | | | | | | | |
| K26 Approved thawing meth | | | | | | | | | | |
| K27 Food separated and pro | | | | | | | | | | |
| K28 Fruits and vegetables w | | | | | | | | | | |
| K29 Toxic substances prope | | | | | | | | | | |
| K30 Food storage: food storage | | | | | | | | | | |
| K31 Consumer self service of | does prevent contamination | | | | | | | | | |
| кз2 Food properly labeled a | | | | | | | | | | |
| K33 Nonfood contact surface | es clean | | | | | | | | | |
| K34 Warewash facilities: inst | talled/maintained; test strips | | | | | | | | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | | | | | | | | | |
| | ens: Proper storage and use | | | | | | | | | |
| K37 Vending machines | | | | | | | | | | |
| 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 | | | | | | | | | | |
| | erly disposed; facilities maintaine | ed | | | | | | | | |
| | constructed, supplied, cleaned | | _ | | | | | | | |
| | d repair; Personal/chemical stor | age; Adequate vermin | -proofing | | | | | | | |
| K45 Floor, walls, ceilings: bu | uilt,maintained, clean | | | | | | | | | |

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|----------------------------------------------------------------|-----------------------------------------------------|----------------------------------|--|--|
| Program PR0304568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 | Owner Name - FP10 KAMAL FOODS LLC | Inspection Time 13:00 - 14:00 | | |
| K48 Plan review | | | | |
| K49 Permits available | | | | |
| K58 Placard properly displayed/posted | | | | |

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| <u>Item</u> | <u>Location</u> | Measurement | Comments |
|--------------------|--------------------|-------------------|----------|
| potato salad | display case | 40.00 Fahrenheit | |
| roast beef | prep unit | 39.00 Fahrenheit | |
| gargonzola cheese | prep unit | 38.00 Fahrenheit | |
| chlorine sanitizer | dishwasher | 50.00 PPM | |
| pastrami | walk-in cooler | 40.00 Fahrenheit | |
| ambient | walk-in cooler | 38.00 Fahrenheit | |
| chlorine sanitizer | sanitizer bucket | 100.00 PPM | |
| clam chowder | steam table | 148.00 Fahrenheit | |
| hot water | 2-compartment sink | 138.00 Fahrenheit | |

Overall Comments:

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 10/2/2020. 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.

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| Facility | Site Address | Inspection Date | |
|--------------------------------------------------------------|--------------------|-------------------------------|----------------------------------|
| FA0209584 - ERIK'S DELI BRANHAM SQUARE | 4611 ALMADEN EX, S | 09/18/2020 | |
| Program PR0304568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC | 2 - FP10 | Owner Name KAMAL FOODS LLC | Inspection Time 13:00 - 14:00 |

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: September 18, 2020

Comment: Signature was not captured. This report to be e-mailed

to the owner at arpit.thakrar@gmail.com

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