

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 FA0261450 - AFTER BAR AND GRILL		Site Address 1692 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 04/02/2024	
Program PR0383398 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AFTER BAR AND GRILL LLC		Inspection Time 14:30 - 16:15
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By RAMEN	FSC Exempt		

Placard Color & Score
GREEN
75

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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						
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				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display	X						S
K17 Compliance with Gulf Oyster Regulations	X						
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods	X						S
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	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	X	
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 2 out of 2 hand wash stations in bar area are completely blocked with buckets.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Bartender relocated buckets hand sinks are accessible.

Minor Violations

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

Inspector Observations: Only 1 food handler card available.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Black mold like substance built up in the soda gun at bar area and interior panel of the ice machine.

[CA] clean and sanitize food contact surfaces.

Chlorine concentration measured at 10ppm at 3 rd compartment sink in warewash area. Per PIC, employee put 2 caps of chlorine into 3rd compartment sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] PIC added chlorine to 3rd compartment sink to 100ppm. Education provided to properly measure sanitizer level.

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

Inspector Observations: 3 dead cockroaches observed on the floor in bar area near entrance. 5+ dead cockroaches observed on the floor in kitchen. Per PIC, licensed pest control is actively working with facility to eliminate cockroaches. Last service was 3/12/2024. Pest control stated on fogged kitchen area.

[CA] Clean and sanitize area of dead cockroaches. Contact pest control for treatment in bar area if needed.

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: * REPEAT VIOLATION

Lack of chlorine test strip for measuring chlorine concentration

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Pressurized CO2 tanks at bar area and kitchen area were not chained to rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Heavy debris built up on the floor sink in the front beverage area. No active sewage backup observed.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: * REPEAT VIOLATION

The following equipment were installed at the bar area, previously service station, without submitting plans to this department to obtain approval:

Follow-up By 04/12/2024

- Two ice bins
- Hand wash station
- Three- compartment ware wash sink
- Undercounter dish machine

Crustacean tanks holding live crab and lobster for human consumption installed and in use, did not have prior approval from plan check.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	3 compartment sink	120.00 Fahrenheit	
Oyster	Walk-in fridge	36.00 Fahrenheit	
Water	3 compartment sink bar	120.00 Fahrenheit	
Chlorine	3rd compartment sink	10.00 PPM	Corrected to 100ppm
Octopus	2 fridge drawers	41.00 Fahrenheit	
Clams	2 doors counter fridge near cookline	31.00 Fahrenheit	
Rice	rice cooker	145.00 Fahrenheit	
Raw chicken wings	Open top fridge	33.00 Fahrenheit	
Water	Hand wash sink	111.00 Fahrenheit	Cold water available
Tartar sauce	3 doors counter fridge server area	37.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Noodle	3 doors counter fridge near cookline	33.00 Fahrenheit	
Beer	Beer walk-in fridge	45.00 Fahrenheit	
Sausage	Counter	68.00 Fahrenheit	Cooling for 1 hour
Chlorine	Dishmachine bar	50.00 PPM	
Water	2 compartment sink	120.00 Fahrenheit	

Overall Comments:

New manager just started. Obtain food safety manager certificate within 60 days.

Clams and mussels were purchased fully cooked.

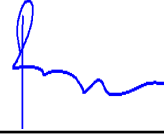
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/16/2024**. 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.

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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: Roman Beltran
Manager

Signed On: April 02, 2024