## OFFICIAL INSPECTION REPORT

**Facility**
FA0208809 - CULINARY CORNER

**Site Address**
321 S 1ST ST, SAN JOSE, CA 95113

**Program**
PR0304569 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14

**Owner Name**
MBAJJ HOLDING CO LLC

**Inspected By**
GABRIEL GONZALEZ

**Inspection Type**
ROUTINE INSPECTION

**Consent By**
HUNG TU

**FSC**
HUNG TU

**EXP:** 3/5/2023

**Inspection Date**
09/02/2020

**Inspection Time**
12:45 - 13:35

**Placard Color & Score**
GREEN

### RISK FACTORS AND INTERVENTIONS

<table>
<thead>
<tr>
<th>IN/OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>K01</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K02</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K03</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K04</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K05</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K06</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K07</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K08</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K09</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K10</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K11</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K12</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K13</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K14</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K15</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K16</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K17</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K18</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K19</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K20</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K21</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K22</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K23</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Person in charge present and performing duties
- Proper personal cleanliness and hair restraints
- Approved thawing methods used; frozen food
- Food separated and protected
- Fruits and vegetables washed
- Toxic substances properly identified, stored, used
- Food storage: food storage containers identified
- Consumer self service does prevent contamination
- Food properly labeled and honestly presented
- Nonfood contact surfaces clean
- Warewash facilities: installed/maintained; test strips
- Equipment, utensils: Approved, in good repair, adequate capacity
- Equipment, utensils, linens: Proper storage and use
- Vending machines
- Adequate ventilation/lighting; designated areas, use
- Thermometers provided, accurate
- Wiping cloths: properly used, stored
- Plumbing approved, installed, in good repair; proper backflow devices
- Garbage & refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing
- Floor, walls, ceilings: built, maintained, clean
- No unapproved private home/living/sleeping quarters
- Signs posted; last inspection report available
OFFICIAL INSPECTION REPORT

Facility: FA0208809 - CULINARY CORNER
Site Address: 321 S 1ST ST, SAN JOSE, CA 95113
Program: PR0304569 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 3 - FP14
Owner Name: MBAJJ HOLDING CO LLC
Inspection Date: 09/02/2020
Inspection Time: 12:45 - 13:35

Plan review: K48
Permits available: K49
Placard properly displayed/posted: K58

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: Operator has a Social Distancing Protocol completed online at www.covid19prepared.org, however, the COVID-19 protocol, “COVID-19 Prepared” sign and the “Social Distancing Protocol Visitor Information” sign at the facility are outdated. [CA] Print the current protocol and signs, and post the signs at or near all entrances of the facility. By Friday September 4, 2020, please email a photo to the inspector showing the two updated signs at your restaurant's main entrance: gabriel.gonzalez@cep.sccgov.org

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

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

Inspector Observations: Water at prep sink, 3 comp sink, and mop sink measured 111F. Water in women’s restroom measured 78F.

[CA] Provide hot water at minimum 120ºF to all sink faucets (except handwash sink faucets which must provide water at 100ºF minimum, and if not easily adjustable at faucet, 108ºF maximum).

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)


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: Prep sink drain pipe extends into floor sink. [CA] Provide an airgap space (1-inch minimum) between pipes and floor sink rims. Maintain pipes sloped downward to facilitate draining.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.
### Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>WATER</td>
<td>3 COMP, PREP, MOP</td>
<td>111.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CHICKEN</td>
<td>CHARBROIL</td>
<td>167.00 Fahrenheit</td>
<td>FINAL</td>
</tr>
<tr>
<td>FETA</td>
<td>WALK IN FRIDGE</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CONDENSED MILK</td>
<td>UNDERCOUNTER FRIDGE</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>BUTTER</td>
<td>2 DR FRIDGE</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>BUTTER</td>
<td>PREP FRIDGE</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>RICE</td>
<td>WARMER</td>
<td>150.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>CHICKEN</td>
<td>2 DR FRIDGE</td>
<td>34.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>QUAT</td>
<td>3 COMP</td>
<td>200.00 PPM</td>
<td></td>
</tr>
<tr>
<td>SPROUTS</td>
<td>WALK IN FRIDGE</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>SOUP</td>
<td>STOVE</td>
<td>170.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

### 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 **9/16/2020**. 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.

### 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: EMAIL: Culinarycorner18@gmail.com

Signed On: September 02, 2020