

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 FA0205528 - CARL'S JR #434-7050		Site Address 1101 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 06/16/2021		Placard Color & Score <div style="font-size: 2em; font-weight: bold; color: red;">RED</div> <div style="font-size: 3em; font-weight: bold; color: black;">82</div>
Program PR0303063 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RFS INVESTMENTS INC		Inspection Time 13:00 - 14:20	
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By BECKY VALERIO (805) 718-3784	FSC Delfina Calixto 07/26/2023			

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K07	Proper hot and cold holding temperatures	X									
K08	Time as a public health control; procedures & records	X									S
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			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								X		
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										
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

K14 - 8 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:

Observed employee wash dishes without sanitizing. [corrective action] Ensure all food contact surfaces are washed, rinsed, and sanitized. [correction] Sanitizer was set up in the last compartment of the sink.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed waste water back up from the floor drain (located in front of the office) and into the kitchen. Water was also not draining in the mop sink. [corrective action] Repair plumbing so that water can drain without backing up into the kitchen.

Follow-up By 06/17/2021

Minor Violations

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)

Inspector Observations:

Observed opened bag of chicken batter in the dry storage area. [corrective action] Once bag is opened, transfer contents to a container with tight lid.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
buttermilk	walk-in cooler	38.00 Fahrenheit	
cheesecake	walk-in freezer	3.00 Fahrenheit	
hamburger	steam table	154.00 Fahrenheit	
quat sanitizer	sanitizer bucket	200.00 PPM	
quat sanitizer	from the dispenser	300.00 PPM	
chicken nugget	2-door reach-in freezer	8.00 Fahrenheit	
guacamole	prep unit	39.00 Fahrenheit	
hot water	3-compartment sink	124.00 Fahrenheit	
chicken	steam table	180.00 Fahrenheit	
steak (thawing)	walk-in cooler	30.00 Fahrenheit	
hamburger (cook temp)	from the broiler	173.00 Fahrenheit	
chicken	ice bath	37.00 Fahrenheit	
American cheese	walk-in cooler	42.00 Fahrenheit	

Overall Comments:

This facility is closed due to sewage back up. Repair plumbing issues and call Raymond Chung for a follow-up inspection at (408) 461-0782. This facility is to remain closed until a follow-up inspection is made and written approval is obtained from this department to reopen.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **6/30/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: June 16, 2021

Comment: Signature was not captured. This report to be e-mailed to the manager at josebb52@gmail.com