

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 FA0283601 - POUR DECISIONS CRAFT		Site Address 5700 VILLAGE OAKS DR 20, SAN JOSE, CA 95123		Inspection Date 01/03/2025		Placard Color & Score GREEN 87		
Program PR0425388 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name SAN JOSE POUR DECISIONS		Inspection Time 10:30 - 11:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BILLY NGUYEN				FSC Nicholas Donaldson 07/14/2025

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		N
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						S
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Duc Huong vietnamese sandwiches measured to be 61F and kept in a display case at room temperature. Per operator sandwiches are for sale, pastries are for display only.*

[CA] *PHFs shall be held at 41°F or below for cold holding or at 135F or above for hot holding.*

[COS] *Per employee sandwiches were picked up at 9:30AM. Sandwiches shall be labeled with time and will be discarded within 4 hours if not consumed. PHF may be kept out of temperature on TPHC (time as public health control) and SHALL be discarded after 4 hours after being removed from temperature control.*

When using TPHC, facility shall have standard operating procedures available on site for review and PHFs shall have time tracked.

Minor Violations

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

Inspector Observations: *Fruit flies observed around beer area and in back area. [CA]*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *1) Compressed air tanks observed to be kept unchained by prep sink. [CA] Secure compressed air tanks to a rigid structure.*

2) Coconut syrup container observed to be used to store cleaning chemical by hot water heater. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Vietnamese sandwich	Display case	41.00 Fahrenheit	
Breakfast burrito	walk in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Gingerbread whipped foam	2 door prep cooler	40.00 Fahrenheit	
Chlorine	under the counter dishwasher	100.00 Fahrenheit	
Milk	1 door under the counter cooler	41.00 Fahrenheit	
Peanut butter whipped foam	2 door prep cooler	40.00 Fahrenheit	
Onion filled pastry	walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Back reach in cooler	100.00 Fahrenheit	
Oat milk	2 door prep cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	

Overall Comments:

K49 notice populates on the report. Per review, permit was paid on 12/24/2024.

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 **1/17/2025**. 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: Billy Nguyen
Manager

Signed On: January 03, 2025