

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 FA0261755 - CITY DINER		Site Address 2951 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 06/20/2025		Placard Color & Score YELLOW 68		
Program PR0383892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GOMEZ CORONA, YOLANDA		Inspection Time 09:20 - 11:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LINDSEY MCCULLOCH				FSC Yolanda Gomez 10/2/2028

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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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	
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	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
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: Found cold potentially hazardous foods: sausage 69F, shredded cheese 67F and cut melon at 49F.

[SA] keep cold potentially hazardous foods at 41F.

Note: Food has been out of temperature for less than 4 hours per cook; discussed with staff to add ice.

Found hot potentially hazardous foods out of temperature: gravy 113F

[SA] keep hot potentially hazardous foods at 135F or higher.

Note: food was out of temperature for less than 4 hours per operator. Discussed with cook to reheat gravy to 165F or higher.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found chili beans cooling since the day before per cook; internal temperature of chili beans is 75F.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Note: Chili beans were voluntarily discarded by cook in trash can.

Minor Violations

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: Found dry encrusted food debris on meat slicer blade and table mounted can opener blade; equipment was not in use.

[CA] Meat slicer and can opener blade shall be washed, rinsed and sanitized every 4 hours or less after initial use.

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

Inspector Observations: Observed multiple fruit flies in the onion storage area and near the soda syrup area.

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

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 multiple food containers without lids/covers inside the walk-in freezer.

[CA] Cover food containers to prevent contamination of food.

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

Inspector Observations: Observed unlabeled chemical bottle in kitchen.

[CA] Chemicals once removed from original container shall be labeled with common name.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed food debris and residue throughout kitchen shelves, gaskets and inside refrigeration units.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Observed accumulation of dust on walk-in cooler fan covers.

[CA] Clean fan covers to prevent contamination of food.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed dipper well non operable.

[CA] Repair dipper well.

Observed cardboard being used to line storage rack in the kitchen.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed food debris and dust throughout kitchen floor.

[CA] Regularly clean under cooking equipment and in-between refrigeration units to prevent accumulation of debris.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
raw salmon	walk-in cooler	41.00 Fahrenheit	
sausage	cookline drawer	41.00 Fahrenheit	
pooled eggs	top well	41.00 Fahrenheit	
chili beans	container	75.00 Fahrenheit	
oatmeal	steam table	155.00 Fahrenheit	
gravy	side of steam table	113.00 Fahrenheit	
cheese	cookline drawer	67.00 Fahrenheit	
raw beef patty	cookline drawer	41.00 Fahrenheit	
sausage	cookline drawer	59.00 Fahrenheit	
hot water	3 comp sink	130.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
gravy	steam table	160.00 Fahrenheit	
corn	top well	41.00 Fahrenheit	
rice	walk-in cooler	41.00 Fahrenheit	
diced tomatoes	top well	41.00 Fahrenheit	
cut melons	front service refrigeration unit	49.00 Fahrenheit	
raw chicken	walk-in cooler	41.00 Fahrenheit	
raw pork patty	cookline drawer	41.00 Fahrenheit	
lemon soup	hot holding	157.00 Fahrenheit	
raw chicken	top well	41.00 Fahrenheit	
rice	top well	41.00 Fahrenheit	

Overall Comments:

JOINT INSPECTION WITH JENNIE PENALOZA.

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 **7/4/2025**. 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.

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: LINDSEY MCCULLOCH
PERSON IN CHARGE
Signed On: June 20, 2025