



OFFICIAL INSPECTION REPORT

Facility FA0253963 - THE CREEK EATERY		Site Address 5623 SILVER CREEK VALLEY RD, SAN JOSE, CA 95112	Inspection Date 07/16/2025
Program PR0370046 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OEM RESTAURANTS	Inspection Time 10:00 - 10:35
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By OMAR MERCADO	

Placard Color & Score N/A N/A
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Comments and Observations

Major Violations

Cited On: 06/27/2025

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

This violation found not in compliance on 07/16/2025. See details below.

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient temperature	Preparation fridge	35.00 Fahrenheit	
Ambient temperature	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

During yesterday's FBI investigation, the salad preparation fridge and the salad ingredient walk-in coolers ambient temperature was measured above 45 oF. Therefore, the restaurant was restricted from solely using both equipment to store potentially hazardous food products. A maintenance person came over and repair both units. The ambient temperature on the salad preparation fridge was measured at 35 oF while the ambient temperature inside the salad ingredient storage walk-in cooler is measured at 38 oF. Therefore, the operator may now use both units with constant monitoring.

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 7/30/2025. 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: Omar Mercado
 Owner
Signed On: July 16, 2025