

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 03/03/2020
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name STRAITS SANTANA ROW LLI	Inspection Time 11:00 - 11:30
Inspected By JASLEEN PURI	Inspection Type FOLLOW-UP INSPECTION	Consent By ALICIA TORRES	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/26/2020

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

Compliance of this violation has been verified on: 03/03/2020

Cited On: 02/26/2020

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

Compliance of this violation has been verified on: 03/03/2020

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked brussel sprouts	right cold holding prep	41.00 Fahrenheit	
ambient	right cold holding prep	40.00 Fahrenheit	
chicken	right cold holding prep	41.00 Fahrenheit	
mixed veggies	right cold holding prep	40.00 Fahrenheit	
cut tomatoes	right reach down cold prep	40.00 Fahrenheit	

Overall Comments:

Reinspection

Violation #7M, 22M, 14, 35 (ambient air in unit), 41, 43, 45 (wall in dishwashing area, cleaning under cookline) from inspection report dated 2/26/20 are now in compliance.

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 **3/17/2020**. 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: Alicia Torres
 Chef
 Signed On: March 03, 2020