

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 FA0206414 - TRADE RITE MARKET - BACALHUA (RESTAURA	Site Address 1555 ALUM ROCK AV, SAN JOSE, CA 95116	Inspection Date 04/21/2026
Program PR0381653 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRADE RITE MARKET INC	Inspection Time 14:15 - 14:40
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By NICHOLAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink had a ventilation hood filter placed inside the basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Ventilation filter was removed from handsink.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No Food Safety Certificate or Food Handler Cards were available at time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Old droppings under cooler in warewash area.

[CA] Clean and sanitize area of old droppings.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Desserts in display case lack labels.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Side door to dining area has gaps larger than 1/4". PIC stated they were recently robbed and the door was kicked in.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

2. Back door left open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
raw chicken	prep cooler	39.00 Fahrenheit	
beef patty	cookline	170.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
chlorine	3-comp sink	100.00 PPM	
raw beef	upright cooler	38.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction with CO0159437

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 **5/5/2026**. 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: Nicholas
manager
Signed On: April 21, 2026