

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 FA0207980 - CAFE PARADISE		Site Address 2400 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 10/07/2020
Program PR0300483 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name THOMAS N GEORGE	Inspection Time 16:00 - 16:30
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID	

Placard Color & Score GREEN N/A
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Comments and Observations

Social Distancing Protocol

01 - Signage Violation

02 - Face Covering Violation

03 - Social Distance Violation

04 - Clean and Sanitize Violation

05 - General Violation

Major Violations

N/A

Minor Violations

Cited On: 09/23/2020

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

This violation found not in compliance on 10/07/2020. See details below.

Cited On: 09/23/2020

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

Compliance of this violation has been verified on: 10/07/2020

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
PREP UNIT	FACILITY	41.00 Fahrenheit	
WARM WATER	HAND SINKS	100.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION TODAY TO RE-OPEN THE FACILITY. THIS FACILITY WAS CLOSED DUE TO REPEATED HEALTH ORDER VIOLATIONS AND DUE TO VIOLATIONS: K01, K23, K06 AND K44.

VIOLATIONS K23, K06 AND K44 ARE IN COMPLIANCE. K01 STILL PENDING FOR COMPLIANCE (WORK ON FOOD MANAGER CERTIFICATE)

- NO EVIDENCE OF DEAD OR LIVE VERMIN ACTIVITY DURING INSPECTION TODAY. PEST CONTROL REPORT AVAILABLE TO

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REVIEW.

- ALL THE HAND SINKS HAVE PAPER TOWELS AND HAND SOAP.
- FACILITY IS CLEAN AND FREE FROM RODENT DROPPINGS.

HEALTH ORDER COMPLIANCE: AS PER MANAGER, ONLY OUTDOOR TENT AREA WILL BE USED AS DINING AS OF NOW. NO INDOOR OR PATIO DINING WILL BE USED. ALL THE EMPLOYEES AND CUSTOMERS WILL COMPLY WITH FACE COVERING REGULATIONS.

FACILITY IS OKAY TO RE-OPEN AND OPERATE AS OF TODAY.

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 **10/21/2020**. 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: EMAILED

Signed On: October 07, 2020