

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 FA0210849 - PARTY HELPERS THE		Site Address 780 MONTAGUE EX 707, SAN JOSE, CA 95131		Inspection Date 07/29/2025		Placard Color & Score GREEN 86		
Program PR0302946 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DICKENS, KRISTIN		Inspection Time 11:35 - 13:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ANTOINETTE				FSC EDUARDO GARCIA 01/31/2027

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	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						S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
K34	Warewash facilities: installed/maintained; test strips		X
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
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: *Inside the 3-door upright refrigerator left of the cookline: measured internal temperatures of fig dip, horseradish cream, heavy cream, and honey dijon sauce to be 45-53F. These items were stored in the lower left side of the unit, and operator stated they had been held since the day before.*

In the right side/upper area of the unit: measured internal temperature of cheeses to be 41-44F. PIC stated cheese had just been delivered this morning, about 2 hours prior.

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *PHFs that had been held for more than 4 hours were voluntary discarded (see VCD form). Other PHFs were moved to a different refrigerator.*

(Note: Unopened milk cartons and shell eggs measured 45F, and were located in the bottom-most area and left side of the unit.)

Minor Violations

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Sanitizer test strips were not available upon request. Observed employee was actively washing dishes.*

[CA] *Obtain sanitizer test strips and have them readily available.*

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: *The 3-door upright refrigerator left of the cookline was unable to keep foods at 41F and below, particularly in the left side and lower level of the unit.*

[CA] *Repair unit so that it can keep all foods at 41F and below.*

Note: ambient temperature of unit measured 46F after a metal probe thermometer was left inside with the doors closed for over 20 minutes. The thermometer was placed in the bottom-most area, left side of the unit. PHFs in the upper right area of the unit measured 41F. Recommend having technician check the air circulation/functionality of the unit.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the restroom door lacked a self-closing device.*

[CA] *Install a self-closing device on the restroom door.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	2-COMPARTMENT PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
CHEESES	3-DOOR UPRIGHT REFRIGERATOR, LEFT OF COOKLINE	44.00 Fahrenheit	
DESSERTS	FREEZER	5.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
MILK CARTONS, CHEESES	3-DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	41 - 45F, STORED ON MIDDLE VERTICAL SHELT AND/OR RIGHT SIDE OF REFRIGERATOR
CHICKEN	WALK-IN REFRIGERATOR	56.00 Fahrenheit	COOLING
FIG DIP (HOUSE-MADE, COOKED), HORSERADISH CREAM SAUCE, HEAVY CREAM, HONEY DIJON SAUCE WITH CREAM	3-DOOR UPRIGHT REFRIGERATOR	45.00 Fahrenheit	45- 53F, STORED SINCE YESTERDAY
RAW MEATS, VEGETABLES, GRAINS	SMALL WALK-IN REFRIGERATOR, NEXT TO PREP SINK	40.00 Fahrenheit	

Overall Comments:

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 **8/12/2025**. 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: Kristin Dickens
Owner
Signed On: July 29, 2025