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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Facility FA0206685 - RECO GAS & MINI MART	Site Address	SAN JOSE, CA 95122	Inspection Date 02/20/2024			rd Color & So		
Program	T 1043 TOLLI ND,	Owner Name Inspection Time			l G	GREEN		
PR0303563 - NO FOOD PREP (GROCERY STORE) < 5,0	000 SQ FT - FP06	SHAN, ALI		15:55 - 16:50	•			
Inspected By Inspection Type HENRY LUU ROUTINE INSPECTION	Consent By SAJID	FSC Ex	empt			98		
RISK FACTORS AND INTERVENTIONS	•	•	IN	OUT	S/SA N/C	N/A	РВІ	
K01 Demonstration of knowledge; food safety certific	ation			Major Minor	167	X	+	
K02 Communicable disease; reporting/restriction/exc			Х			Λ		
K03 No discharge from eyes, nose, mouth	1451011		X				S	
K04 Proper eating, tasting, drinking, tobacco use			X			-		
K05 Hands clean, properly washed; gloves used prop	nerly		X					
K06 Adequate handwash facilities supplied, accessib			X					
K07 Proper hot and cold holding temperatures			X					
K08 Time as a public health control; procedures & re	corde					X	+	
K09 Proper cooling methods						X	-	
K10 Proper cooking time & temperatures						X	+	
K11 Proper reheating procedures for hot holding				-		$\frac{1}{x}$	+-	
K12 Returned and reservice of food			X			^		
			$\frac{\lambda}{X}$					
K13 Food in good condition, safe, unadulterated			^			X	4	
K14 Food contact surfaces clean, sanitized			V			_ ^	_	
K15 Food obtained from approved source	la.,		Х			V		
K16 Compliance with shell stock tags, condition, disp	lay 		_			X	_	
K17 Compliance with Gulf Oyster Regulations						X		
K18 Compliance with variance/ROP/HACCP Plan				$\overline{}$		X	_	
K19 Consumer advisory for raw or undercooked food						X		
K20 Licensed health care facilities/schools: prohibited	d foods not being offered					Х		
K21 Hot and cold water available			X					
K22 Sewage and wastewater properly disposed			X	$\overline{}$				
K23 No rodents, insects, birds, or animals			Х					
GOOD RETAIL PRACTICES						OUT	cos	
Person in charge present and performing duties								
Proper personal cleanliness and hair restraints								
K26 Approved thawing methods used; frozen food								
Food separated and protected								
Fruits and vegetables washed								
K29 Toxic substances properly identified, stored, use	d							
Food storage: food storage containers identified								
K31 Consumer self service does prevent contamination	on							
Food properly labeled and honestly presented								
Nonfood contact surfaces clean								
Warewash facilities: installed/maintained; test strips								
Equipment, utensils: Approved, in good repair, adequate capacity								
K36 Equipment, utensils, linens: Proper storage and	use							
Vending machines								
Adequate ventilation/lighting; designated areas, use								
Thermometers provided, accurate								
Wiping cloths: properly used, stored								
Plumbing approved, installed, in good repair; proper backflow devices								
K42 Garbage & refuse properly disposed; facilities ma								
K43 Toilet facilities: properly constructed, supplied, cl								
K44 Premises clean, in good repair; Personal/chemic	cal storage; Adequate verm	in-proofing						
K45 Floor, walls, ceilings: built,maintained, clean								

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R202 DARL1PVAK Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0206685 - RECO GAS & MINI MART	Site Address 1645 TULLY RD, SAN JOSE, CA 95122		Inspection Date 02/20/2024	
Program PR0303563 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT -	Owner Name FP06 SHAN, ALI	Inspection 15:55 -		
K48 Plan review			Х	
K49 Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed facility expanding floor plan and operations:

- New counter service area with the addition of a TurboChef, hot holding display case, coffee maker and dispensers.

Facility lacks approved flooring, ceiling, walls, a three-compartment sink to conduct ware washing, hand wash sinks, and may be required to upgrade size of water heater.

Owner over the phone stated that facility plans on reheating prepackaged food items and serving coffee.

Facility is currently permitted as a FP06 - No food prep (grocery store) less than 5,000 sq ft. Due to expansion of the facility and proposed change in menu/operations, facility's program record will be reevaluated.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Plan check consultation is available Monday - Friday, from 7:30 a.m. to 11:00 a.m. in person, or by phone.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
Warm water	Restroom hand wash station	102.00 Fahrenheit	
Ambient	Walk-in refrigerator	41.00 Fahrenheit	
Ambient	Ice cream chest freezer	13.00 Fahrenheit	
Hot water	Two-compartment sink	121.00 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 3/5/2024. 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.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0206685 - RECO GAS & MINI MART	1645 TULLY RD, SAN JOSE, CA 95122		02/20/2024
Program		Owner Name	Inspection Time
PR0303563 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT	- FP06	SHAN, ALI	15:55 - 16:50

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

MW

Received By:

Sajid I. Employee

Signed On:

February 20, 2024