

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 FA0240554 - SIZZLE SPOT RESTAURANT		Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 08/31/2022
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name YVONNE LE	Inspection Time 16:00 - 16:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By TIM	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live adult cockroach carry egg sac observed crawling on undercounter dish machine.

10+ dead cockroaches observed on kitchen floor and in traps throughout facility. Numerous dead cockroaches observed in-between right side drainboard and top of undercounter dish machine. Facility was treated by pest control company on 8/29/2022. Facility is serviced by licensed pest control company once per month. Facility is also serviced by independent contracted maintenance weekly. No other live activity was observed. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings.[COS] Landlord abated live cockroach.

One or two live flies observed in kitchen. [CA] Use any and all approved methods to abate live flies.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	123.00 Fahrenheit	

Overall Comments:

- *On-site for complaint investigation.*
- *One major violation was observed during the investigation - a limited inspection was conducted as a result.*

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 **9/14/2022**. 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 FA0240554 - SIZZLE SPOT RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 08/31/2022
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YVONNE LE	Inspection Time 16:00 - 16:30

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: Tim
PIC

Signed On: August 31, 2022