

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 FA0254032 - JUANCHO BAR & GRILL		Site Address 1640 STORY RD, SAN JOSE, CA 95122		Inspection Date 02/15/2024	
Program PR0370193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JEISSON L SANCHEZ ESCOE		Inspection Time 15:00 - 15:20
Inspected By YUEN IP	Inspection Type FOLLOW-UP INSPECTION		Consent By SEBASTIAN HERRERA CASTRO		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/14/2024

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

Compliance of this violation has been verified on: 02/15/2024

Cited On: 02/14/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/15/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Rice	On Stove	171.00 Fahrenheit	

Overall Comments:

- Reinspection for inspection conducted on 2/14/2024.*
- Paper towel and hand soap are stocked in hand wash sink at the back.*
- Rice temperature measured at 171F.*
- Paper towel and hand soap dispenser installed in the front hand sink area.*
- Contacted Inspector Vazquez for spanish translation.*
- Major violations were verified compliance.*
- Continue to correct violations dated on 02/14/2024 report.*

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 **2/29/2024**. 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.

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: sebastian herrera castro
 Food Manager

Signed On: February 15, 2024