

# 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 FA0205651 - REDZONE SPORTS BAR LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131		Inspection Date 04/05/2024	
Program PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE OVERCHOI EXPERIENC		Inspection Time 17:20 - 19:20
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By SELENA	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>79</b>

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	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						
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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<b>Program</b> PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> THE OVERCHOI EXPERIENCE LLC	<b>Inspection Time</b> 17:20 - 19:20
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations:**

**1. Lack of Food Safety Certification.**

**[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**2. Some employees lack Food Handler's Card.**

**[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

**Lack of paper towel in the paper towel dispenser at the handwash sink at the bar. Loose paper towels were available nearby.**

**[Corrective Action] Provide paper towels in the paper towel dispenser.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Hot water at both 3 compartment sinks were measured below 120 degrees Fahrenheit.**

**[Corrective Action] Provide hot water at a minimum of 120 degrees Fahrenheit at the 3 compartment sinks.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:**

**1. Grime accumulation on the paper towel dispenser at the handwash sink in the kitchen.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Grime and mold like substance on the evaporator in the walk-in cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:**

**Lighting does not work in the walk-in freezer.**

**[Corrective Action] Ensure lighting is in working condition.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

**1. Leak from the drain pipe at the 3 compartment sink in the kitchen.**

**[Corrective Action] Repair to stop the leak.**

**2. Water does not completely turn off at the faucet at the prep sink.**

**[Corrective Action] Repair to stop the leak.**

**3. Leak at the drain at the 3 compartment sink at the bar.**

**[Corrective Action] Repair to stop the leak.**

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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

**Inspector Observations:**

**1. Back screen door observed left open.**

**[Corrective Action] Keep the back screen door closed when not actively entering and exiting.**

**2. Unused items observed at the bar area such as a register, computer and other miscellaneous items.**

**[Corrective Action] Remove unused items from the facility.**

**3. Ice machine is not working. Per PIC, the ice machine will not be repaired.**

**[Corrective Action] Remove unused item from the premise.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**1. Floor drains and the floor under the equipment at the bar observed with old grime accumulation.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Missing floor tiles behind the 6 burner stove and at the deep fryer.**

**[Corrective Action] Install floor tiles.**

**3. Black grime accumulation on the walls around the 3 compartment sink in the kitchen.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**4. Hole in the wall across from the deep fryers.**

**[Corrective Action] Repair the wall.**

**5. Ceiling panel not properly installed near the walk-in freezer.**

**[Corrective Action] Properly install ceiling panel.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**Health permit not posted in public view.**

**[Corrective Action] Post the current valid health permit in public view.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
beef	single door prep cooler - right	39.00 Fahrenheit	
rice	2 door upright cooler (right)	38.00 Fahrenheit	
hot water	3 compartment sink - bar	105.00 Fahrenheit	
hot water	handwash sink - bar	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw shell eggs	single door prep cooler - left	40.00 Fahrenheit	
pork belly, raw shell eggs	2 door upright cooler (left)	36.00 Fahrenheit	
rice noodles, bean spouts	2 sliding door cooler	40.00 Fahrenheit	
hot water	3 compartment sink	116.00 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 **4/19/2024**. 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.

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**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



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**Received By:** Lindon Lee  
Manager

**Signed On:** April 05, 2024