

# 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 FA0209454 - DON PEDRO'S RESTAURANT		Site Address 43 POST ST, SAN JOSE, CA 95113		Inspection Date 06/05/2019		Placard Color & Score <b>GREEN</b> <b>78</b>	
Program PR0303310 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANGULO, VICTOR		Inspection Time 11:00 - 12:20		
Inspected By ANJANI SIRCAR		Inspection Type ROUTINE INSPECTION		Consent By ANGELO		FSC Not Available 04/19	

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
<b>GOOD RETAIL PRACTICE</b>							
K27	Food separated and protected						X
K30	Food storage: food storage containers identified						X
K39	Thermometers provided, accurate						X
K41	Plumbing approved, installed, in good repair; proper backflow devices						X

### Comments and Observations

#### Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Plastic guard of the ice machine was observed to have brown residue [CA] All food contact surface shall be cleaned and sanitized. [COS] PIC cleaned and sanitized.**

#### Minor Violations

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

**Inspector Observations: Hand wash sink basin was used to store utensils. [CA] A handwashing facility shall not be used for purposes other than handwashing.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Cold holding temperatures measured between 43F to 47F [CA] Maintain all PHF's at or below 41F for cold holding**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Pork was observed to be stored under raw chicken in the tall reach in refrigeration. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Bulk food containers stored on the floor. [CA] Store food six inches above the floor.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Cold holding refrigeration unit was lacking thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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: Ware wash sink faucet was observed to be in disrepair. [CA] Repair faucet.**

#### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
Hot Water	Hand wash sink	100.00 Fahrenheit	
Chicken	Tall two door reach in	39.00 Fahrenheit	
Beans	Hot Holding	139.00 Fahrenheit	
Salsa	Cold holding	45.00 Fahrenheit	
Onion	Cold holding	45.00 Fahrenheit	
Egg	Tall two door reach in	39.00 Fahrenheit	
Guacomole	Cold holding	47.00 Fahrenheit	
Rice	Hot Holding	143.00 Fahrenheit	
Cheese	Cold holding	43.00 Fahrenheit	
Pork	Cooling	110.00 Fahrenheit	
Hot Water	Restroom	100.00 Fahrenheit	
Hot Water	Prep sink	120.00 Fahrenheit	
Hot Water	Ware wash sink	121.00 Fahrenheit	
Pork	Tall two door reach in	39.00 Fahrenheit	
Chlorine	Bucket	100.00 PPM	

## 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 **6/19/2019**. 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:** Angel Angulo  
PIC

**Signed On:** June 05, 2019