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 FA0288554 - SMART & FINAL #810 ROTISSERIE | | Site Address 1290 W SAN CARLOS ST, SAN JOSE, CA 95138 | | Inspection Date 03/21/2024 | Placard Color & Score |
|---|---|--|--|-------------------------------|-----------------------|
| Program PR0432668 - FOOD PREP / F | OOD SVC OP 0-5 EMPLOYEES RC 2 | 2 - FP10 | Owner Name SMART & FINAL STORES LL(| GREEN 15:15 - 16:00 | |
| Inspected By LAWRENCE DODSON | Inspection Type FOLLOW-UP INSPECTION | Consent By LUPE SEGURA | | | N/A |

Comments and Observations

Major Violations

Cited On: 03/20/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 03/21/2024

Minor Violations

Cited On: 03/20/2024

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

This violation found not in compliance on 03/21/2024. See details below.

Measured Observations

N/A

Overall Comments:

Waste water found to be draining correctly and affected area has been cleaned and sanitized. Facility ok to re-open.

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 <u>4/4/2024</u>. 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 | <u> :</u> | |
|--------|---------------------------------|--|
| [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: Signed On:

By: Lupe Segura store manager n: March 21, 2024