

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 FA0288669 - LA BARRIQUE RESTAURANT	Site Address 969 STORY RD 6090, SAN JOSE, CA 95122	Inspection Date 10/17/2023
Program PR0432910 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LA BARRIQUE RESTAURANT	Inspection Time 10:50 - 11:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTHONY B.

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/12/2023

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 10/17/2023

Cited On: 10/12/2023

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

Compliance of this violation has been verified on: 10/17/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
ROP diced beef	Walk-in refrigerator	40.00 Fahrenheit	Labeled 10/16
Warm water	Hand wash sink	100.00 Fahrenheit	Kitchen
ROP marinated beef	Walk-in refrigerator	40.00 Fahrenheit	Labeled 10/16
Warm water	Hand wash sink	101.00 Fahrenheit	Restroom

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 10/12/2023.
- Facility has corrected the following:
 - K18M - Compliance with variance/ROP/HACCP Plan:
 - All ROP PHF items inside the walk-in refrigerator and freezer labeled with date.
 - All ROP PHF items measured below 41F.
 - Ensure time is provided on labels as well ***
 - Provide Standard Operating Procedure (SOP) if facility decides to continue to conduct ROP of PHF ***
 - K23M - No rodents, insects, birds, or animals:
 - Per manager, facility is serviced once per week.
 - All vermin/pest activity was abated.
 - Continue to clean and maintain facility free of vermin.
 - K43m - Toilet facilities: improperly constructed, supplied, clean:
 - Obstructions to restroom facilities have been cleared and is fully accessible.
 - Hand wash stations equipped with warm water, hand soap, and paper towels and/or heated air dryers.
 - Toilet tissue supplied for each restroom.

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 **10/31/2023**. 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



Received By: Helen N.
Manager

Signed On: October 17, 2023