

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 FA0253345 - LA TERRAZA		Site Address 6944 ALMADEN EX, SAN JOSE, CA 95120		Inspection Date 11/28/2022	
Program PR0368867 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TIBISAY SANCHEZ MOROS		Inspection Time 14:00 - 16:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TIBISAY SANCHEZ	FSC Not Available		

Placard Color & Score
GREEN
70

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						S
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				S
K07 Proper hot and cold holding temperatures		X		X			S
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							
K14 Food contact surfaces clean, sanitized					X		S
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: FOUND A LARGE POT OF COOKED RICE AT 120F IN THE KITCHEN FLOOR. [CA] KEEP THE HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE OR COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: REHEAT TO 165F THEN COOL DOWN IN ICE THEN PLACE IN THE REFRIGERATOR. COS

Minor Violations

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

Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE FOR MANAGERS.

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

Inspector Observations: FOUND A LARGE TRASH CAN STORED IN FRONT OF THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] MAINTAIN THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

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: FOUND A LARGE OPEN BAG OF SUGAR IN THE DRY STORAGE ROOM. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE CONTAINER WITH A LID AND LABEL.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND EASY OFF OVEN CLEANER STORED ON A SHELF ABOVE CLEAN FOOD CONTAINERS ON A SHELF IN THE DRY STORAGE ROOM. FOUND DEGREASER BOTTLES STORED ON A SHELF NEXT TO GO FOOD CONTAINERS IN THE DRY STORAGE ROOM. [CA] KEEP CLEANING ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND A BAG WITH POTATOES STORED ON THE FLOOR BELOW THE HAND WASH SINK IN THE FRONT SERVICE AREA. FOUND A BAG WITH ONIONS AND A BAG WITH RICE STORED ON THE FLOOR IN THE DRY STORAGE ROOM. FOUND A POT WITH RICE STORED ON THE FLOOR BELOW THE FOOD PREPARATION SINK. [CA] KEEP THE FOOD 6 INCHES ABOVE THE FLOOR.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: FOUND THE QUATERNARY SANITIZER AT 100 PPM IN THE SANITIZER BUCKET. [CA] PROVIDE 200PPM CONCENTRATION OF QUATERNARY AMMONIUM SANITIZER.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A PLASTIC BOWL BEING USED AS A SCOOP FOR THE RICE. [CA] PROVIDE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD. COS

FOUND A LARGE BUCKET SUBMERGED IN THE ICE, IN THE ICE MACHINE. [CA] REMOVE THE BUCKET FROM THE ICE AND PROVIDE A FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE SCOOP OUTSIDE THE ICE MACHINE.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREPARATION COUNTERS. [CA] PLACE THE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET PAPER ROLLS OUTSIDE THE WALL DISPENSER. [CA] PROVIDE THE PAPER ROLLS INSIDE THE WALL DISPENSER.

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: FOUND A CELL PHONE STORED ON THE FOOD PREPARATION TABLE. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
FISH	WALK IN COOLER	34.00 Fahrenheit	
RICE	ON THE FLOOR UNDER IN THE KITCHEN AREA	120.00 Fahrenheit	
MOZARELLA CHEESE	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	34.00 Fahrenheit	
EMPANADA	WALK IN COOLER	39.00 Fahrenheit	
FISH	SERVICE REFRIGERATOR	41.00 Fahrenheit	
BEEF	WALK IN COOLER	36.00 Fahrenheit	
EGGS	WALK IN COOLER	37.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	110.00 Fahrenheit	
EMPANADA	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MOZARELLA CHEESE	REACH DOWN FREEZER	10.00 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 **12/12/2022**. 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

Carlos Garcia P.

Received By: CARLOS GARCIA
PIC

Signed On: November 28, 2022