

# 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

|                                                                                 |                                              |                                                            |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0281839 - ROSE CAFE & DONUTS                               |                                              | <b>Site Address</b><br>994 SARATOGA AV, SAN JOSE, CA 95129 | <b>Inspection Date</b><br>01/27/2025    |
| <b>Program</b><br>PR0422914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              | <b>Owner Name</b><br>STEVEN KUO                            | <b>Inspection Time</b><br>14:00 - 14:10 |
| <b>Inspected By</b><br>TRAVIS KETCHU                                            | <b>Inspection Type</b><br>LIMITED INSPECTION | <b>Consent By</b><br>STEVEN KUO                            |                                         |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

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

**Inspector Observations:** Measured sausage links at 78 F to 82 F stored in a pan on top of bacon at the cook line. PIC stated that the sausage was removed from the refrigerator 30 minutes to 1 hour prior, cooked and placed at room temperature.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Sausage links placed on the flat top grill to be reheated to 165 F and are to be hot held at 135 F or above after reheating.

Measured fresh salsa (pico de gallo) at 53 F within portioned containers at the front bagging/ plating station. PIC stated that the salsa was removed from the preparation refrigerator 1 to 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Salsa relocated to refrigeration to be cooled to and held at 41 F or below.

If facility intends to hold salsa and sausage links at room temperature, Time as a Public Health control procedures shall be reviewed and approved by this department prior to doing so.

#### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Observed employee wash gloved hands with soap only after handing raw shell eggs. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee removed gloves and properly washed hands.

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

**Inspector Observations:** The front coffee area hand wash sink lacks a supply of paper towels. Paper towels stored outside of a dispenser at the warewashing are hand wash sink. [CA] Single-use sanitary towels shall be provided in dispensers. Paper towels shall be stored inside the dispenser to prevent potential contamination.[COS] Paper towels provided. Warewashing area paper towel dispenser repaired.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item         | Location                | Measurement      | Comments |
|--------------|-------------------------|------------------|----------|
| salsa        | counter                 | 53.00 Fahrenheit |          |
| sausage link | pan on turned off stove | 82.00 Fahrenheit |          |

#### Overall Comments:

Conducted in conjunction with complaints CO0156139 and CO0156145.

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 **2/10/2025**. 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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|                                                                          |                                                     |                                  |
|--------------------------------------------------------------------------|-----------------------------------------------------|----------------------------------|
| Facility<br>FA0281839 - ROSE CAFE & DONUTS                               | Site Address<br>994 SARATOGA AV, SAN JOSE, CA 95129 | Inspection Date<br>01/27/2025    |
| Program<br>PR0422914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>STEVEN KUO                            | Inspection Time<br>14:00 - 14:10 |

## 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:** steven kuo  
owner

**Signed On:** January 27, 2025