

**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>FA0252970 - CONASUPER  |  | <b>Site Address</b><br>3828 SEVEN TREES BL 100, SAN JOSE, CA 95111 | <b>Inspection Date</b><br>05/16/2024    |
| <b>Program</b><br>PR0368271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  | <b>Owner Name</b><br>QUINTANA, ALFONSO                             | <b>Inspection Time</b><br>15:50 - 16:15 |
| <b>Inspected By</b><br>MARCELA MASRI  | <b>Inspection Type</b><br>LIMITED INSPECTION | <b>Consent By</b><br>ALFONSO QUINTANA                              |   |

|  |
|--|
| <b>Placard Color &amp; Score</b><br><br><b>RED</b><br><b>N/A</b> |
|--|

**Comments and Observations**

**Major Violations**

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: FOUND NO SOAP AT THE HAND WASH SINK IN THE KITCHEN (ONLY HAND WASH SINK IN THE KITCHEN). [CA] PROVIDE SOAP AND PAPER TOWELS AT ALL TIMES. COS**

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

**Inspector Observations: FOUND THE CHICKEN SALAD IN A TRAY WITH ICE. THE CONTAINERS WERE DOUBLE STACKED AND THE CONTAINER ON THE TOP MEASURED THE CHICKEN SALAD AT 58F. [CA] KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: THE FOOD HAD BEEN STACKED FOR 3 HRS, PER OPERATOR. THE CHICKEN SALAD WAS PLACED IN A WORKING REFRIGERATOR.**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: FOUND THE HOT WATER AT 83F AT THE 3 COMPARTMENT SINK AND AT THE HAND WASH SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM AT THE 3 COMPARTMENT SINK AND 100F MINIMUM AT THE HAND WASH SINK.**

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

| <u>Item</u>   | <u>Location</u>                | <u>Measurement</u> | <u>Comments</u> |
|---------------|--------------------------------|--------------------|-----------------|
| SOUR CREAM    | REFRIGERATOR NEAR THE REGISTER | 39.00 Fahrenheit   |                 |
| RAW CHICKEN   | DISPLAY CASE REFRIGERATOR      | 41.00 Fahrenheit   |                 |
| CHICKEN SALAD | IN ICE DOUBLE STACKED          | 58.00 Fahrenheit   |                 |
| CHICKEN SALAD | IN ICE                         | 41.00 Fahrenheit   |                 |
| HOT WATER     | HAND WASH SINK                 | 83.00 Fahrenheit   |                 |
| HOT WATET     | 3 COMPARTMENT SINK             | 83.00 Fahrenheit   |                 |

**Overall Comments:**

**THE FACILITY WAS CLOSED DUE TO HAVING NO HOT WATER.**

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| Program<br>PR0368271 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>QUINTANA, ALFONSO                             | Inspection Time<br>15:50 - 16:15 |

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/30/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: ALFONSO QUINTANA  
OWNER  
Signed On: May 16, 2024