

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 FA0260937 - COUNTER. THE		Site Address 3055 OLIN AV 13040, SAN JOSE, CA 95128	Inspection Date 08/08/2023
Program PR0382543 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name THE COUNTER SANTANA RC	Inspection Time 11:05 - 12:40
Inspected By JASLEEN PURI	Inspection Type LIMITED INSPECTION	Consent By NORMA MENDEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed pink mold like substance on interior panel of ice machine. This portion of panel is currently not directly touching ice. [CA] Clean & sanitize interior panel of ice machine following manufacture directions.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured temperature of hot water at 118F in the 3-comp-sink and prep sink. [CA] Maintain temperature of hot water at a minimum of 120F in the 3-comp-sink and prep sink.

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>
sweet potato fries	reach in freezer	5.00 Fahrenheit	
gouda cheese	walk-in-cooler	41.00 Fahrenheit	
bacon marmalade	walk-in-freezer	5.00 Fahrenheit	
gouda cheese	cold holding prep	41.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
beef burger	final cook temp	188.00 Fahrenheit	
raw bison burger	cold drawer	41.00 Fahrenheit	
hot water	3-comp-sink/prep sink	118.00 Fahrenheit	
hot water	handsink - kitchen	100.00 Fahrenheit	
bacon marmalade	hot holding	141.00 Fahrenheit	
raw bison burger	walk-in-cooler	41.00 Fahrenheit	

Overall Comments:

Per PIC, employees do not wash green onions. Package indicates must wash before use. Ensure to follow package directions and wash green onions before use.

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 **8/22/2023**. 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: Norma Mendez
Manager

Signed On: August 08, 2023