

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 FA0255767 - OVEJA NEGRA RESTAURANT AND VBAR AT HO		Site Address 355 SANTANA ROW, SAN JOSE, CA 95128		Inspection Date 02/25/2025		Placard Color & Score GREEN 90		
Program PR0373529 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SANTANA ROW HOTEL PART		Inspection Time 13:45 - 15:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By PEDRO JOSE CALVO				FSC PEDRO JOSE CALVO 05/23/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
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						
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	X						
K14	Food contact surfaces clean, sanitized	X						N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Sanitizer spray bottles without label.

[CA] Label sanitizer bottle with "sanitizer".

[COS] PIC replace sanitizer spray bottles with sanitizer bucket.

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

Inspector Observations: Cardboard and wood in use to line shelving.

[CA] Discontinue the use of cardboard boxes and wood to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Milk crates in use to keep food off floor.

[CA] Milk crates are not approved shelving. Discontinue the use of crates and keep food items on shelves.

Facility is replacing old shelving with new one. Kindly provide minimum 6 inches gap under the shelf.

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: Sanitizer spray bottle has minimum sanitizer and test strip can't read it.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

High heat dishwasher was measured at 155F.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] Adjust the setting to keep extend the cycle so dishes can stay in 160F for minimum 30 seconds than a disc will be able to read 160F.

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: A hole in the ceiling panel above the 3-compartment sink.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed dust debris on the walk in refrigeration door and on wall next to it over a food preparation area.

[CA] Clean dust debris from wall and ceiling to prevent cross contamination.

[COS] Employee clean the dust from wall and ceiling.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
BLUE CHEESE	FOOD PREP TABLE	40.00 Fahrenheit	
TOMATOES	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
LOBSTER	DRAWER REFRIGERATION	40.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
MILK	REFRIGERATION	38.00 Fahrenheit	
HOT WATER	HAND WASHING BAR AREA	120.00 Fahrenheit	
OCTUPUS	REFRIGERATION	38.00 Fahrenheit	
DRINKS	REFRIGERATION BAR	40.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
RABIT	DRAWER REFRIGERATION	40.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
SHRIMPS	DRAWER REFRIGERATION	40.00 Fahrenheit	
POTATOES	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SALMOIN	WALK IN COOLER - COOLING	62.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	DISHWASHER	155.00 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 3/11/2025. 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.

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: PEDRO JOSE CALVO
CHEF

Signed On: February 25, 2025