

**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> FA0208688 - JESS'S PLACE		<b>Site Address</b> 3088 MONTEREY RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 08/13/2021	
<b>Program</b> PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> ROBLES, ZENON		<b>Inspection Time</b> 10:30 - 12:25
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ZENON ROBLES (408) 375-6923	<b>FSC Zenon Robles</b> 08/03/2023		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>75</b>

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						
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		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0208688 - JESS'S PLACE	Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 08/13/2021
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROBLES, ZENON	Inspection Time 10:30 - 12:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:**

**1. Live cockroaches were found in several areas of this facility:**

- On the wall and shelves in the kitchen. Cockroach was found crawling on to go containers on the shelf.
- In the bar
- On the floor in the dining area

**[corrective action] Eliminate cockroaches from this facility. Provide pest control service and thoroughly clean this facility.**

**2. Observed dead cockroach on the shelf above the 3-compartment sink. [corrective action] Clean up any dead cockroaches and sanitize the surface with bleach solution.**

Follow-up By  
08/14/2021

### Minor Violations

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

**Inspector Observations:**

**The kitchen hand sink was lacking splashguards. The sink is installed between a food preparation sink and food preparation table. [corrective action] Install stainless steel splashguards that are at least 6 inches high on both sides of the hand sink.**

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:**

**Chlorine sanitizer from the dishwasher measured at 0 ppm. [corrective action] Repair the dishwasher so that equipment/utensils can be sanitized with a final chlorine rinse of 50 ppm.**

Follow-up By  
08/14/2021

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

**Inspector Observations:**

**Cold water was not available from the 3-compartment sink at the bar. [corrective action] Provide cold water at this sink.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:**

**Observed grease building up on cooking equipment and shelves in the kitchen. [corrective action] Thoroughly clean the equipment to remove grease.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:**

**1. Food prep sink had missing legs to support the sink. Sink was not level. [corrective action] Install legs on the food prep sink and ensure sink is level.**

**2. The kitchen 3-compartment sink was not level. [corrective action] Reinstall the sink so that it is level.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

# OFFICIAL INSPECTION REPORT

Facility FA0208688 - JESS'S PLACE	Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 08/13/2021
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ROBLES, ZENON	Inspection Time 10:30 - 12:25

## Inspector Observations:

- 1. The hot water lever for the kitchen hand sink was not working properly. [corrective action] Repair the lever so that hot water can be provided at this sink.**
- 2. The mop sink was lacking a drain line. [corrective action] Reinstall the drain line. In the meantime, discard any waste water in the toilet or floor sink.**

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:

**Observed old or unused items stored in the kitchen. [corrective action] De-clutter the kitchen. Discard any items that are not necessary for business.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
sour cream	prep unit (large)	41.00 Fahrenheit	
octopus	prep unit (small)	40.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	130.00 Fahrenheit	
fish	prep unit (small)	37.00 Fahrenheit	
roasted chicken	walk-in cooler	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
hot water	3-compartment sink (bar)	120.00 Fahrenheit	
cut tomatoes	prep unit (large)	40.00 Fahrenheit	
bean	walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

**\*\*FACILITY CLOSED\*\***

**Facility closed due to cockroach infestation. Thoroughly clean this facility. Wash and sanitize all equipment and utensils. Throw away any food and to go containers that may have been contaminated by cockroaches. This facility is to remain closed until cockroaches are eliminated, facility is thoroughly cleaned, and a follow-up inspection is made by this department. Call Raymond Chung for a follow-up inspection at (408) 461-0782.**

## 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 **8/27/2021**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0208688 - JESS'S PLACE	<b>Site Address</b> 3088 MONTEREY RD, SAN JOSE, CA 95111	<b>Inspection Date</b> 08/13/2021
<b>Program</b> PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> ROBLES, ZENON	<b>Inspection Time</b> 10:30 - 12:25

**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:** Zenon Robles  
Owner

**Signed On:** August 13, 2021