

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 FA0206933 - THE HAPPY HOOLIGANS		Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118		Inspection Date 06/22/2020	
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name INTERNAL LIGHT INC		Inspection Time 10:00 - 11:30
Inspected By JOSEPH SCOTT	Inspection Type ROUTINE INSPECTION	Consent By MIKE	FSC VAN H LAM 09/10/2020		

Placard Color & Score
YELLOW
84

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		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						
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						
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		
K34 Warewash facilities: installed/maintained; test strips		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

K02 - 8 Points - Communicable disease: Did not report, restrict, or exclude a food employee. 113949.2, 113949.5, 113950, 113950.5, 113973(a)

Inspector Observations: DELIVERY DRIVER/FOOD SUPPLIER ENTER FACILITY WITHOUT A FACIAL COVERING [CA] YOU MUST REQUIRE FACIAL COVERINGS FOR ALL. DRIVER LEFT PREMISES.

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

Inspector Observations: COOK LINE PREP REFRIGERATOR AMBIENT READING MEASURED 55F [CA] LOWER THE UNIT TEMPERATURE TO ENSURE THAT PHFS REMAIN AT 41F OR LESS. [SA] PIC AGREES TO REMOVE FOOD STOCKED WITHIN 2 HOURS TO ALTERNATE APPROVED REFRIGERATION AND MONITOR UNIT TEMPERATURE. IF UNIT TEMP FAILS TO LOWER TO 41F OR LESS. UNIT TO BE SERVICED BEFORE USING AGAIN.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SALSA	2 DOOR COOK LINE REFRIGERATOR	40.00 Fahrenheit	
SHRIMP	2 DOOR REACH IN FREEZER	20.00 Fahrenheit	
CHLORINE SANITIZER	MECHANICAL WAREWASHING MACHINE	50.00 PPM	
HOT WATER	HAND WASH SINK FAUCETS	105.00 Fahrenheit	
AMBIENT READING	3 DOOR PREP REFRIGERATOR	55.00 Fahrenheit	PER OPERATOR -UNIT TEMP READING IS DUE TO THE UNIT UNCOVERED AT PREP LEVEL.
HOT WATER	3 COMPARTMENT SINK FAUCET	127.00 Fahrenheit	

Overall Comments:

**VHAPPYHOULIGANS.SJ@GMAIL.COM
RECHECK PENDING**

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 **7/6/2020**. 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

EMAIL

Received By: MIKE

Signed On: June 22, 2020