

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 FA0267363 - THE PRESS ROOM		Site Address 177 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 04/22/2025		Placard Color & Score GREEN 79		
Program PR0394529 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DAITHI LLC		Inspection Time 17:40 - 18:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ERIC				FSC Justin Coutts 1/14/2030

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						S
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				
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		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	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		
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		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

In the walk in cooler several packages of beef were found to be stored using reduced oxygen packaged methods for longer than 48 hours without an approved Hazard Analysis and Critical Control Point plan from the California Department of Public Health.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Beef that was stored for longer than 48 hours were opened and discarded. See VC&D report. Beef that was packaged today were opened.

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:

Dishes were found being wet stacked in the wire rack.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility is not storing shellfish tags with an approved record keeping system. Tags are stored in a ziplock bag with no chronological order.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility's menu lack a disclosure for food items that are served raw or undercooked.

[CA] Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

or

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

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

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Inspector Observations:

1. Several containers of food were not labeled in the dry storage area.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

2. Several bulk food items were found open and not in containers with lids in the dry storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

3. A plastic deli container was found being stored as a scooper for flour.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added a vacuum chamber machine without going through plan check and submitting SOPs or obtaining a HACCP plan.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Equipment was impounded. See impound report.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Mashed Potatoes	Steam Table	140.00 Fahrenheit	
Sauce	Prep Cooler	40.00 Fahrenheit	
Beef	Drawer Cooler - Cook Line	40.00 Fahrenheit	
Water	Three Compartment Sinks - All	120.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Potatoes	Prep Cooler	41.00 Fahrenheit	
Oysters	Walk in Cooler	40.00 Fahrenheit	
Hot Water	Upright Dishwasher	163.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket	300.00 PPM	
Beef	Walk in Cooler	40.00 Fahrenheit	
Salmon	Final Cook	147.00 Fahrenheit	
Beef	Shelf - Par Cooked	100.00 Fahrenheit	
Chicken	Drawer Cooler - Cook Line	40.00 Fahrenheit	
Oysters	Drawer Cooler	40.00 Fahrenheit	
Chicken	Walk in Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- Ensure to maintain temperature control of potentially hazardous food items. Staff were observed firing off extra portions of meat to reduce later cook time. Beef cuts were par cooked and left on the shelf until an order came in. Provide SOPs for this practice or use conventional food temperature control methods.

- Facility uses the same dumpsters as several other nearby facilities at the corner of N Almaden and Carlisle St.

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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 **5/6/2025**. 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: Eric Garcia
Assistant General Manager

Signed On: April 22, 2025