

**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> FA0253939 - LA K-BANA		<b>Site Address</b> 1632 STORY RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 01/25/2023
<b>Program</b> PR0370015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> MARIA CABRERA	<b>Inspection Time</b> 10:45 - 11:45
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MIGUEL	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/24/2023

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

**Compliance of this violation has been verified on: 01/25/2023**

Cited On: 01/24/2023

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

**Compliance of this violation has been verified on: 01/25/2023**

**Minor Violations**

Cited On: 01/25/2023

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One dead cockroach observed on floor in front of the three-door food preparation refrigerator. [CA] Clean and sanitize area of dead cockroaches.**

Cited On: 01/25/2023

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

**Compliance of this violation has been verified on: 01/25/2023**

Cited On: 01/25/2023

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Compliance of this violation has been verified on: 01/25/2023**

**Measured Observations**

Item	Location	Measurement	Comments
Raw beef	Walk-in refrigerator	39.00 Fahrenheit	
Ambient	Walk-in refrigerator	40.00 Fahrenheit	38F to 40F
Raw shucked oysters	Walk-in refrigerator	37.00 Fahrenheit	
Salsas	Walk-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Walk-in refrigerator	37.00 Fahrenheit	
Hot water	Three-compartment sink	126.00 Fahrenheit	

**Overall Comments:**

- On-site for follow-up inspection after facility was closed during a routine inspection on 1/24/2023 due to vermin.
- Facility has corrected the following violations:
  - K07M - Proper hot and cold holding temperatures:
    - All PHF food items maintained inside the walk-in refrigerator measured below 41F.
  - K23M - No rodent, insects, birds, or animals:
    - Facility was serviced by pest control company on 1/23/2023 before the routine inspection, and on 1/24/2023 after facility closure.
      - 1/24/2023 pest control report was reviewed during the follow-up.
      - No live activity was observed during the follow-up inspection.
      - One minor activity - dead cockroach, observed within the kitchen. See violation above.

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- **Facility will have pest control conduct a follow-up inspection the following week and will be serviced bi-weekly.**
- **Majority of crevices/gaps on equipment, ceilings, and walls have been sealed up.**
- **Areas of accumulated feces have been cleaned and sanitized.**
- **K35 - Equipment, utensils - approved, in good repair, adequate capacity:**
  - **Walk-in refrigerator was serviced by technician.**
  - **Ambient temperature of the walk-in refrigerator measured between 38F to 40F via IR.**
- **K39 - Thermometers provided:**
  - **Thermometer observed on wall of the walk-in refrigerator on the right side.**
  
- **Facility is hereby authorized to reopen and resume operations.**
  - **Clean and sanitize all food contact surfaces prior to reopening.**
  
- **Continue to maintain facility in compliance:**
  - **Clean and maintain facility to prevent harboring of vermin - seal any remaining holes, gaps, cracks, and/or crevices.**

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/8/2023**. 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.

**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




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**Received By:** Miguel Cabrera  
Owner

**Signed On:** January 25, 2023