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 FA0206942 - ROSE CAFE & RESTAURANT		Site Address 1711 MCKEE RD	Site Address 1711 MCKEE RD D, SAN JOSE, CA 95116	
Program PR0307388 - FOOD F	PREP / FOOD SVC OP 0-5 EMPLOYE	ES RC 2 - FP10	Owner Name NGUYEN, HUY	Inspection Time 11:20 - 11:45
Inspected By	Inspection Type	Consent By		



Comments and Observations

Major Violations

Cited On: 01/25/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/30/2024

Cited On: 01/25/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/30/2024

Minor Violations

Cited On: 01/30/2024

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

Inspector Observations: Leaking observed at hand wash sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
Water	3 compartment sink	125.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection conducted on 1/25/2024.

Hot water measured at 125F.

Hand wash sink stocked with hand soap and paper towel.

Major violations were corrected.

Continue to correct violation dated on 1/25/2024.

Per owner, facility only sells coffee. No food is served and prepared.

A re-evaluation of risk category may warrant a change from RC2 to RC1.

R202 DAUTTP16I Ver. 2.39.7

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PR0307388 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	- FP10 NGUYEN, HUY	11:20 - 11:45

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

min

Received By: HUY NGUYEN

Owner

Signed On: January 30, 2024