

**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 FA0230339 - FRATELLO'S		Site Address 1712 MERIDIAN AV F, SAN JOSE, CA 95125	Inspection Date 10/23/2020
Program PR0330347 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CAMPORASO, CARMINE	Inspection Time 14:30 - 15:10
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By CARMINE	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 10/22/2020

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

**Compliance of this violation has been verified on: 10/23/2020**

Cited On: 10/22/2020

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**This violation found not in compliance on 10/23/2020. See details below.**

Cited On: 10/22/2020

K14 - 8 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

**Compliance of this violation has been verified on: 10/23/2020**

Cited On: 10/22/2020

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

**This violation found not in compliance on 10/23/2020. See details below.**

Cited On: 10/23/2020

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

**Inspector Observations: 1 live cockroach found near fire extinguisher near mechanical dishwasher.  
 1 live cockroach found on shelf where dry pasta is stored. (Package of pasta sealed)  
 multiple dead cockroaches found throughout the kitchen and dish station. [CA] Maintain facility to prevent entry/harborage of vermin. Contact professional pest control services to treat facility. Remove all evidence of vermin infestation. Clean and sanitize affected areas.**

**Follow-up By  
 10/26/2020**

**Minor Violations**

Cited On: 10/22/2020

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**This violation found not in compliance on 10/23/2020. See details below.**

**Measured Observations**

Item	Location	Measurement	Comments
sanitizer concentration	mechanical dishwasher	50.00 PPM	

**Overall Comments:**

**Follow up inspection conducted to verify the major violations from 10/22/2020 were corrected. During the follow up inspection, the following was observed:  
 1 live cockroach found near fire extinguisher near mechanical dishwasher.  
 1 live cockroach found on shelf where dry pasta is stored. (Package of pasta sealed)  
 multiple dead cockroaches found throughout the kitchen and dish station. [CA] Maintain facility to prevent entry/harborage of vermin. Contact professional pest control services to treat facility. Remove all evidence of vermin infestation. Clean and sanitize affected areas. Contact your district inspector for a 2nd follow up inspection.**

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**Subsequent follow up inspection after the first follow up inspection will be billed at \$219/hr during normal business hours and \$493 (Min of 2 hours) during non-business hours upon availability.**  
**Official inspection report emailed to 1carcamp@gmail.com**

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 **11/6/2020**. 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

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**Received By:**

**Signed On:**      October 23, 2020