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

K47 Signs posted; last inspection report available



F	114.	OFFIC	CIAL INSPECT	IION K	EPURI		Linanasi	ian Data				
	Facility FA0209762 - COLLEGE MARKET		Site Address 502 S 6TH ST, SAN JOSE, CA 95112			Inspection Date 04/15/2024			Color & Sco			
Program		•	Owner Nar	me			ion Time	11	GR	EEI	N	
		P (GROCERY STORE) < 5,000 SQ F		SAGGI,	TARANJIT & C		09:4	5 - 10:30	41			
	ected By TER ESTES	Inspection Type ROUTINE INSPECTION	Consent By ROMAN SINGH		FSC Exempt				╝┖		35	
R	ISK FACTORS AND I	NTERVENTIONS				IN	O Major	UT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowl	ledge; food safety certification				Х						
K02	Communicable disease	e; reporting/restriction/exclusion				Х						
	No discharge from eyes					Х						
	Proper eating, tasting, o					Х						
		washed; gloves used properly				Х						
		icilities supplied, accessible				Х						
	Proper hot and cold hol					Х						
	· ·	control; procedures & records					\perp				Х	$ldsymbol{ldsymbol{ldsymbol{eta}}}$
	Proper cooling methods										Х	
	Proper cooking time & t						_				X	oxdot
	Proper reheating proceed										Х	
	Returned and reservice					X						
	Food in good condition,					X						
	Food contact surfaces of	,				X						
	Food obtained from app	stock tags, condition, display				Х					V	
	-										X	
	Compliance with Gulf Compliance with varian	-									X	
	·	raw or undercooked foods									X	
		acilities/schools: prohibited foods	act boing offered								X	
	Hot and cold water avai		lot being offered					Х			^	
	Sewage and wastewate					X		^				
_	No rodents, insects, bird	<u> </u>				X						
	OOD RETAIL PRACT	·				X					OUT	cos
Ĭ		ent and performing duties									001	000
	Proper personal cleanlin											
	Approved thawing meth											
	Food separated and pro										Х	
	Fruits and vegetables w											
	J	erly identified, stored, used									X	
		rage containers identified									Χ	
		does prevent contamination										
	Food properly labeled a											
K33	Nonfood contact surface	es clean										
K34	Warewash facilities: ins	stalled/maintained; test strips										
		oproved, in good repair, adequate	capacity									
		ens: Proper storage and use										
	Vending machines											
		hting; designated areas, use										
	Thermometers provided											
	Wiping cloths: properly											
		stalled, in good repair; proper back										
		erly disposed; facilities maintained	d									
		constructed, supplied, cleaned		-							X	
	-	d repair; Personal/chemical stora	ge; Adequate vermin	proofing							Х	
	Floor, walls, ceilings: bu											
	No unapproved private	home/living/sleeping quarters									V	

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R202 DAUZI6LOT Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0209762 - COLLEGE MARKET	Site Address 502 S 6TH ST, SAN JOSE, CA 95112			Inspection Date 04/15/2024		
Program PR0301139 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT -		Owner Name SAGGI, TARANJIT & CHARANJIT KA	Inspection Time 09:45 - 10:30			
Plan review						
Permits available						
K58 Placard properly displayed/posted						

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured at 117F at 3 compartment sink. [CA] Provide hot water measuring 120F at 3 compartment sink.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Drinks stored on and below 3 compartment sink. [CA] Store drinks away from 3 compartment sink and possible contamination.

2) Food stored on top of old newspaper. [CA] Remove newspaper and store food in a sanitary manner.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle with clear liquid has no label. [CA] Label all spray bottles.

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

Inspector Observations: Boxes of food stored on floor in aisle. [CA] Store all food at least 6" off floor.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom door does not self close. [CA] Repair restroom door so that it self closes.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256, 114256, 114256, 114256, 114257, 114257, 114259, 114259, 114259, 114259, 114279, 114282

Inspector Observations: 1) Mop stored in mop bucket and mop bucket full of wastewater. [CA] Must hang mop to air dry and dispose of wastewater in janitorial sink.

2) Back door held open. [CA] Keep back door closed at all times.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: 1) Last inspection report is not available at facility. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.

2) Current health permit is not posted in public view. [CA] Post current health permit in public view.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement Comments	
walk in	walk in	39.00 Fahrenheit	
milk	walk in	39.00 Fahrenheit	
hot water	3 compartment	117.00 Fahrenheit	
ice cream	box freezer	-2.00 Fahrenheit	

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Facility	Site Address		Inspection Date
FA0209762 - COLLEGE MARKET	502 S 6TH ST, SAN J	04/15/2024	
Program		Owner Name	Inspection Time
PR0301139 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT -	FP06	SAGGI, TARANJIT & CHARANJIT KA	09:45 - 10:30

Overall Comments:

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 4/29/2024. 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

700

Received By: Tarnjit Sagei

Owner

Signed On: April 15, 2024