

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 FA0257119 - COCONUT HILL		Site Address 3325 SAN FELIPE RD, SAN JOSE, CA 95135		Inspection Date 05/09/2025		Placard Color & Score GREEN 85		
Program PR0375726 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name RELIANCE INDIAN GROCER		Inspection Time 13:20 - 14:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By AMUDHAVALLI DEVENDRA				FSC

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
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	
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	X	
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	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Multiple houseflies were observed near the back storage and back door areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

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: Repeated violation: Repeated violation: Many food products on boxes were stored directly on the floor near the aisles of the grocery store.

CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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

Inspector Observations: Some food products are stored in the outside container.

[CA] The container is not approved to by the County's Health Department to store any food products. Cease and desist using the container to store any food products.

Repeated violation: Many food products on boxes were stored directly on the floor near the aisles of the grocery aisles.

CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Some food products were stored in the outside container.

[CA] The container is not approved to by the County's Health Department to store any food products. Cease and desist using the container to store any food products.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some individually packaged dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

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

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Inspector Observations: Two countertop fryer were observed behind the back, outside the facility. The PIC stated they are used to make Samosa. A grinder was also observed back in the facility which is used to shred coconut. [CA] The facility does not have a permit to conduct food packaging, processing, and producing. Only prepackaged food products may be sold in the facility. It is against city and county ordinance and state law to use these equipment in a grocery store which is not permitted to conduct food packaging, processing, and producing. Please cease and desist such operation in the facility. The equipment must be removed from the facility immediately.

Gaskets of the upright double door fridge are worn out.
[CA] Replace the gaskets with a new one.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Both the front and back doors were left open.
[CA] To prevent insect/rodent infections, keep both doors always closed.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: There are some damaged/broken or missing floor tiles near the restroom entrance and near the back door.
[CA] Replace the damaged/broken or missing floor tiles immediately.

Heavy food residue accumulation was observed on the floor below the grocery aisles.
[CA] Conduct a regular thorough cleaning on the floor area.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ice cream	Sliding door freezer	0.00 Fahrenheit	
Shell eggs	Reach-in cooler	34.00 Fahrenheit	
Yogurt	Reach-in cooler	35.00 Fahrenheit	
Warm water	Janitorial sink	110.00 Fahrenheit	
Milk	Reach-in cooler	34.00 Fahrenheit	
Yogurt	Reach-in freezer	0.00 Fahrenheit	

Overall Comments:

Note: 1. Most of the violations listed above are repeated violations. Please correct the violations immediately. If any of the violations are observed during a follow-up inspection which would be conducted sometime next week, the owner shall be called for office hearing. The first follow-up inspection shall be conducted free of charge. However, any subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for the first 2 hours, thereafter \$298 each additional hour, during non-business hours, and upon inspector availability.

Failure to take corrective action within the specified time frame will result in further enforcement measures, which may include:

- Issuance of fines or penalties as authorized by city, county, and state regulations.
- Suspension or revocation of operating permits.
- Additional legal action as deemed necessary to protect public health and safety.

2. The facility does not have a preparation and three compartment sink to conduct any food preparation. There is no exhaust hood to fry any food products in the facility as well. Therefore, the business must cease and desist conducting any cooking or packaging of any food products immediately.

2. The handwash sink is used as mop sink. Please replace the handwash sink with a curbed janitorial sink. Plan and specification of the janitorial sink may have to be submitted to our office for approval

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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 **5/23/2025**. 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

17. Amudh

Received By: Amudhavalli Devendra
Manager

Signed On: May 09, 2025