

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 FA0206655 - TROPICANA FOODS		Site Address 1630 STORY RD, SAN JOSE, CA 95122		Inspection Date 06/11/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 78 </div>		
Program PR0301230 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name LA TROPICANA FOOD LP		Inspection Time 16:00 - 17:10			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By SALVADOR IBARRA				FSC LINH NGUY 09/08/2027

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				N
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	X			S
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						S
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	X	X
K27	Food separated and protected		
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		
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	X	
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		
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

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

Inspector Observations: *Cheese, ham and salsa in creameria display case measured between 45F-47F at the time of inspection. Per PIC, it's due to warm weather.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *1 can of Similac Advance infant formula on shelf with use by date 1 Jan 2024.*

[CA] *Ensure infant formula offered is updated.*

[COS] *PIC VC&D product.*

K14 - 3 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

Inspector Observations: *Heavy black knife mark on cutting boards in meat department.*

[CA] *Resurface or replace cutting board.*

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

Inspector Observations: *A few flies in meat department and back storage area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Boxes of pork stomach was thawing outside walk-in fridge at room temperature. Per PIC, thawing for next day use. Temperature measured at 32F.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

[COS] *PIC relocated boxes of pork stomach to walk-in fridge for thawing.*

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

Inspector Observations: *Boxes of food is stored directly on the floor in walk-in freezer in meat department.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination. Provide more shelving in freezer.*

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

Inspector Observations: *A big hole on the side of walk-in fridge and metal plate is detached from walk-in fridge door for meat department.*

[CA] *Repair or replace walk-in fridge door.*

Dust built up in meat department walk-in fridge.

[CA] *Clean and maintain fan.*

Display case in creameria display case measured at 47F ambient temperature.

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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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: A dirty towel is used to cover clean-out pipe near cooking area in meat department.

[CA] Provide approved clean out pipe cover and discard towel.

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

Inspector Observations: Uneven floor near cooking area in meat department where floor is holding standing water.

[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Dirty floor sink in the 2 compartment sink at the back of the storage room.

[CA] Clean and maintain all floor sinks.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ham	Display case Creameria	47.00 Fahrenheit	
Water	Hand wash sink creameria	120.00 Fahrenheit	Cold water available
Queso	Reach-in fridge customer area	39.00 Fahrenheit	
Cut fruit	Display case creameria	41.00 Fahrenheit	
Cream	Display case creameria	37.00 Fahrenheit	
Shelled eggs	Reach-in fridge customer area	40.00 Fahrenheit	
Salsa	Display case creameria	47.00 Fahrenheit	
Vegetable	Produce walk-in fridge	41.00 Fahrenheit	
Raw beef tongue	Meat department display case	39.00 Fahrenheit	
Ham	Reach-in fridge customer area	40.00 Fahrenheit	
Raw shrimp	Meat department display case	38.00 Fahrenheit	
Pork stomach	On shelf outside walk-in fridge	32.00 Fahrenheit	
Water	3 compartment sink creameria	140.00 Fahrenheit	
Milk	Reach-in fridge	44.00 Fahrenheit	
Water	Restroom	100.00 Fahrenheit	
Steak	Meat department display case	40.00 Fahrenheit	
Cheese	Display case Creameria	45.00 Fahrenheit	
Pork	Hot holding unit meat department	140.00 Fahrenheit	
Jello	Reach-in fridge customer area	38.00 Fahrenheit	
Raw beef	Walk-in fridge meat department	41.00 Fahrenheit	

Overall Comments:

This report includes meat department, grocery store and creameria

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 **6/25/2024**. 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.

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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



Received By: SALVADOR IBARRA
MANAGER

Signed On: June 11, 2024