

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 FA0267734 - LA PLAZA MARKET		Site Address 901 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 01/27/2025
Program PR0395050 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name JE&E CHAVEZ, LLC	Inspection Time 14:50 - 15:10
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By LISBETH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/21/2025

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

Compliance of this violation has been verified on: 01/27/2025

Cited On: 01/21/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 01/27/2025. See details below.

Cited On: 01/27/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Near the cash register: measured temperature of prepackaged sandwiches to be 52F. No clear TPHC time marking was observed.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control and clearly label food with discard time (within 4 hours of removal from temperature control). Note: a TPHC form was discussed and provided at the previous inspection.

[COS] Sandwiches were moved to a refrigerator.

REPEAT VIOLATION

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
SANDWICH	CASH REGISTER AREA	52.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 1/21/25 routine inspection to assess compliance for food temperatures and handwash facilities.

1) Observed pre-wrapped sandwiches at the register area measured 52F, were not stored on ice, and lacked clear TPHC time marking (repeat violation). Discussed temperature control and TPHC requirements with PIC.

2) Observed the handwash sink in the meat department was unobstructed and easily accessible.

Repeat violations in the future may result in enforcement action.

Because one of the two major violations was observed to be corrected, the yellow placard was replaced with a green placard.

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 **2/10/2025**. 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.

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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: Lisbeth Torres
Store Director

Signed On: January 27, 2025