

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 FA0205651 - REDZONE SPORTS BAR LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131	Inspection Date 07/20/2023
Program PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name THE OVERCHOI EXPERIENC	Inspection Time 17:05 - 18:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LINDON	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/14/2023

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

Compliance of this violation has been verified on: 07/20/2023

Cited On: 07/14/2023

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

Compliance of this violation has been verified on: 07/20/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Garlic in oil	Ambient temperature	122.00 Fahrenheit	Per employee, item was just prepared and is cooling off before relocating into food preparation refrigerator.
Cooked rice	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	193.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Raw beef	Two-door upright refrigerator	40.00 Fahrenheit	
Cooked noodles	Merchandiser refrigerator	40.00 Fahrenheit	
Cooked vermicelli noodles	Merchandiser refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/14/2023.
- Facility has corrected the following:
 - K06M - Inadequate handwash facilities:
 - Hand wash station throughout facility supplied with warm water, hand soap, and paper towels.
 - K11M - Improper reheating procedures for hot holding:
 - At time of follow-up inspection, no reheating of PHF items were taking place.
 - Reminded employees to properly reheat PHF items to 165F prior to hot holding at 135F or above.
- Facility has earned a green "pass" placard.
- Continue to address all other violations noted on previous inspection report.

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 **8/3/2023**. 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: Lindon L.
Manager

Signed On: July 20, 2023