

# 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

|                                                                                  |  |                                                             |                                    |                                      |                                         |                                                                                                                                                                |  |                                      |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------|------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------------------|
| <b>Facility</b><br>FA0289618 - THE STAND                                         |  | <b>Site Address</b><br>503 W CAPITOL EX, SAN JOSE, CA 95136 |                                    | <b>Inspection Date</b><br>08/04/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>77</b> </div> |  |                                      |
| <b>Program</b><br>PR0434405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                             | <b>Owner Name</b><br>THE STAND LLC |                                      | <b>Inspection Time</b><br>13:00 - 14:30 |                                                                                                                                                                |  |                                      |
| <b>Inspected By</b><br>MARCELA MASRI                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                    | <b>Consent By</b><br>SAL PEREZ       |                                         |                                                                                                                                                                |  | <b>FSC</b> SALVADOR PEREZ<br>3-22-28 |

  

| 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  |       |       |        |     |     | S   |
| 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     | X      |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| 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     | X      |     |     | S   |
| 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                                                        |     |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    |     |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| 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                                                |     | X   |
| 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 |     |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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

## Comments and Observations

### Major Violations

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

**Inspector Observations: FOUND A CONTAINER WITH COOKED ONION NEXT TO THE GRIDDLE AT 102F. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. COS REHEAT TO 165F THEN HOT HOLD AT 135F. NOTE: THE FOOD HAD BEEN STORED IN THIS CONTAINER LESS THAN 4 HRS, PER OPERATOR.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: PAPER TOWELS MISSING AT THE HAND WASH SINK BY THE RACK OF SPICES. [CA] PROVIDE PAPER TOWELS. COS**

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: FOUND THE CHLORINE CONCENTRATION BELOW 50 PPM AT THE WARE WASHER. [CA] PROVIDE CHLORINE CONCENTRATION BETWEEN 50 AND 100 PPM. COS**

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

**Inspector Observations: FOUND THE HOT WATER AT 118.5F AT THE 3 COMPARTMENT SINK. [CA] PROVIDE 120F.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE DRIP WATER HOSES LEADING TO THE CATCH TRAY AT THE SODA MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.**

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: FOUND THE SODA MACHINE WITH A LEAK FROM UNDER THE CABINET. [CA] REPAIR THE LEAK.**

**FOUND THE BAR REFRIGERATOR NEAR THE FROZEN PALOMA MACHINE WITH ACCUMULATION OF WATER ON THE BOTTOM INSIDE. [CA] CLEAN THIS AREA AND REPAIR THE REFRIGERATOR SO IT DOES NOT PRODUCE EXCESS WATER.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTH STORED ON THE COUNTER BY THE SERVICE REFRIGERATOR. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| <u>Item</u>        | <u>Location</u>                  | <u>Measurement</u> | <u>Comments</u> |
|--------------------|----------------------------------|--------------------|-----------------|
| TUNA               | DRAWER REFRIGERATOR              | 40.00 Fahrenheit   |                 |
| COLE SLAW          | SERVICE REFRIGERATOR             | 35.00 Fahrenheit   |                 |
| ICE CREAM          | UPSTAIRS REACH DOWN<br>FREEZER   | 1.00 Fahrenheit    |                 |
| CHEESE             | SERVICE REFRIGERATOR             | 40.00 Fahrenheit   |                 |
| COOKED ONION       | AT ROOM TEMP NEAR THE<br>GRIDDLE | 102.00 Fahrenheit  |                 |
| BEEF               | WALK IN COOLER                   | 35.00 Fahrenheit   |                 |
| CHLORINE SANITIZER | WARE WASHER 2ND TIME             | 100.00 PPM         |                 |
| CHLORINE SANITIZER | WARE WASHER                      | 40.00 PPM          |                 |
| TUNA               | WALK IN COOLER                   | 40.00 Fahrenheit   |                 |
| HOT WATER          | 3 COMPARTMENT SINK               | 118.20 Fahrenheit  |                 |
| GUACAMOLE          | SERVICE REFRIGERATOR             | 35.00 Fahrenheit   |                 |
| HOT WATER          | HAND WASH SINK                   | 100.00 Fahrenheit  |                 |
| VEGGIE BURGER      | UNDER COUNTER REFRIGERATOR       | -6.00 Fahrenheit   |                 |
| PASTA              | WALK IN COOLER                   | 35.00 Fahrenheit   |                 |
| SALAD DRESSING     | UNDER COUNTER REFRIGERATOR       | 35.00 Fahrenheit   |                 |
| RICE               | HOT HOLDING                      | 155.00 Fahrenheit  |                 |

## 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 **8/18/2026**. 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:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |

591

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**Received By:** SAL PEREZ  
MANAGER

**Signed On:** August 04, 2026