

# 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> FA0255424 - STRAITS RESTAURANT		<b>Site Address</b> 333 SANTANA ROW 1100, SAN JOSE, CA 95128		<b>Inspection Date</b> 03/02/2023		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>56</b> </div>		
<b>Program</b> PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> STRAITS SANTANA ROW LL		<b>Inspection Time</b> 12:10 - 14:40			
<b>Inspected By</b> JASLEEN PURI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> XU ZHANG				<b>FSC</b> Xu Zhang 10/19/23

  

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			S
K07	Proper hot and cold holding temperatures		X		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		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	X	
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	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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0255424 - STRAITS RESTAURANT	Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 03/02/2023
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name STRAITS SANTANA ROW LLC	Inspection Time 12:10 - 14:40
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations:** No soap or paper towels in a dispenser at bar. Empty paper towel dispenser in other beverage station and employee restroom. [CA] Provide soap & paper towels in dispenser adjacent to handsinks. [COS] Employee put portable handsoap in bar and refilled paper towels.

Follow-up By  
03/07/2023

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

**Inspector Observations:** Measured internal temperatures of PHF ranging 47-52F in left, middle and right cold holding prep units across cookline (see measured observations). Per PIC, these items were placed in cold holding prep units at 12pm today. [CA] Maintain PHF for cold holding at 41F or less. [SA] Employees put ice around containers of PHF and will also use time as a public health control and will discard pHF in these units by 4pm today. Employee put time stickers 12-4pm.

Follow-up By  
03/07/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** 3-comp-sink drain pipe and left dump sink drain pipe are disconnected in bar therefore water drains on floor. [CA] Repair to ensure drain pipes adequately drain in floor sink. [SA] Employees will discontinue using bar 3-comp-sink and left side dump sink until they properly drain; can utilize dishwashing machines or kitchen 3-comp-sink and other dump sink.

Follow-up By  
03/07/2023

### Minor Violations

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:** Observed black substance on upper interior panel of ice machine near office. Observed slimy build up on back side of interior panel of back ice machine across restroom. These portions of panel are currently not directly touching ice. [CA] Clean & sanitize interior panels of ice machines following manufacture directions.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:** Shellstock tags are in a ziplock bag, not maintained in chronological order correlated to the date the shellstock are sold or served. [CA] Shellfish tags shall be kept in chronological order to the date the shellstock are sold or served.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** Chemical containers attached to 3-comp-sink dispenser are not labeled. [CA] Chemicals once removed from original container shall be labeled with common name.

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

**Inspector Observations:** Observed lack of label as to contents (ie sugar, flour) on two bulk food containers. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

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

**Inspector Observations:** Observed dust build up on fan guard of single door reach in cooler. [CA] Clean fan guard inside single door reach in cooler.

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

# OFFICIAL INSPECTION REPORT

Facility FA0255424 - STRAITS RESTAURANT	Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 03/02/2023
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name STRAITS SANTANA ROW LLC	Inspection Time 12:10 - 14:40

**Inspector Observations:** Ambient air temperature measured 52F in right side cold holding prep unit, 47F in middle cold holding prep unit, and 48F in the left cold holding prep unit across cookline. [CA]  
Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By  
03/07/2023

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Observed unrestricted pressurized CO2 tanks in back storage and bar. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** Missing thermometer inside left and middle cold holding prep units across cookline. [CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods.

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:** Left side ice compartment drain pipe and right side dump sink drain pipe are inside floor sink without air gap. [CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
raw tuna	left cold holding prep unit across cookline	48.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
shrimp	walk-in-cooler	41.00 Fahrenheit	
hot water	restroom handsink	100.00 Fahrenheit	
butter	right cold holding prep unit across cookline	50.00 Fahrenheit	
tofu	right cold holding prep unit across cookline	52.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
raw salmon	left cold holding prep unit across cookline	48.00 Fahrenheit	
curry	walk-in-cooler	41.00 Fahrenheit	
cut tomatoes	right cold holding prep unit across cookline	50.00 Fahrenheit	
meat	walk-in-cooler	41.00 Fahrenheit	
cooked pork	cooling rack	73.00 Fahrenheit	73-80F cooling
shrimp	back cold holding prep unit	40.00 Fahrenheit	
pork broth	ice bath in prep sink	147.00 Fahrenheit	cooling
raw shrimp	right cold holding prep unit across cookline	51.00 Fahrenheit	
sauce	single door cooler	41.00 Fahrenheit	
raw bean sprouts	back cold holding prep unit	41.00 Fahrenheit	
precooked corn	middle cold holding prep unit	47.00 Fahrenheit	
tofu	back cold holding prep sink	41.00 Fahrenheit	
chicken	middle cold holding prep unit	47.00 Fahrenheit	

## Overall Comments:

# OFFICIAL INSPECTION REPORT

Facility FA0255424 - STRAITS RESTAURANT	Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 03/02/2023
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name STRAITS SANTANA ROW LLC	Inspection Time 12:10 - 14:40

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 **3/16/2023**. 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.

## 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:** Xu Zhang  
Manager  
**Signed On:** March 02, 2023