

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 FA0256340 - FITOOR		Site Address 377 SANTANA ROW 1140, SAN JOSE, CA 95128		Inspection Date 01/09/2025		Placard Color & Score GREEN 90		
Program PR0374353 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GTR HOSPITALITY LLC		Inspection Time 11:30 - 13:10			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By ASHISH PAWSHE				FSC Not Available 1/13/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						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	X	X
K30	Food storage: food storage containers identified	X	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		
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	X
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	X	
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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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

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

Inspector Observations: Sanitizer spray bottles in bar area lack common name.

[CA] Chemicals once removed from original container shall be labeled with common name-sanitizer.

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

Inspector Observations: Raw chicken was stored above lamb chop and ice cream box.

[CA] Chicken shall always be stored on bottom shelf below lamb. Ice cream or ready to eat food shall always be on top shelf to prevent cross contamination.

Cardboard in use to line shelf in the bar refrigeration under drink.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Dry wiping cloth was in use to clean food contact surface.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Dry wiping cloth is for single use only.

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: Spoon holder leaking water in the bar area.

[CA] Repair/fix leakage to maintain.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop was setting in a janitorial sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Missing floor drain strainer near kitchen dishwasher.

[CA] Provide floor drain strainer near dishwasher to prevent vermin entry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CREAM	REFRIGERATION BAR	40.00 Fahrenheit	
CHICKEN TIKKA	COOLING	110.00 Fahrenheit	1 HOUR
GUCAMOLI	FOOD PREP TABLE	40.00 Fahrenheit	
SANITIZER	DISHWASHER KITCHEN	50.00 PPM	
FRUIT TRIFLE	FOOD PREP TABLE	40.00 Fahrenheit	
SHRIMPS	DRAWER REFRIGERATION	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	125.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN	100.00 Fahrenheit	
MOMOS	FREEZER	10.00 Fahrenheit	
DAL MAKKANI	HOT HOLDING	148.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
HOT WWATER	HAND WASHING BAR	100.00 Fahrenheit	
CHICKEN	DRAWER REFRIGERATION	40.00 Fahrenheit	
DALL	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	FREEZER	20.00 Fahrenheit	
GRAVY	HOT HOLDING	150.00 Fahrenheit	
SANITIZER	DISHWASHER BAR	50.00 PPM	
LAMB	WALK IN COOLER	40.00 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 **1/23/2025**. 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.

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: ASHISH PAWSHE
CHEF
Signed On: January 09, 2025