

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 FA0288669 - LA BARRIQUE RESTAURANT		Site Address 969 STORY RD 6090, SAN JOSE, CA 95122	Inspection Date 06/09/2025
Program PR0432910 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LA BARRIQUE RESTAURANT	Inspection Time 12:30 - 13:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By AMY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/04/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/09/2025

Cited On: 06/04/2025

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

Compliance of this violation has been verified on: 06/09/2025

Cited On: 06/04/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 06/09/2025

Minor Violations

Cited On: 06/09/2025

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

Inspector Observations: Warm water at the hand was sink in the kitchen measured at 73F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Cited On: 06/04/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 06/05/2025

Measured Observations

N/A

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection on 6/4/2025.
- Facility has corrected the following:
 - K05M - Hands not clean/improperly washed/gloves not used properly:
 - At time of inspection, employees observed properly washing hands as required.
 - K06M - Inadequate handwash facilities: supplied or accessible:
 - At time of inspection, all hand wash sinks observed easily accessible with hand soap and paper towels readily available.
 - Warm water not provided at hand wash sink in kitche. See violation K21m above.
 - K18M - Non-compliance with variance/ROP/HACCP Plan:
 - At time of inspection, all reduced-oxygen packaged PHF items were cut opened and properly labeled.
- Facility has earned a green pass placard.

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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 **6/23/2025**. 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: Annie H.
HR manager

Signed On: June 09, 2025