

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 FA0267734 - LA PLAZA MARKET		Site Address 901 OAKLAND RD, SAN JOSE, CA 95112		Inspection Date 01/21/2025		Placard Color & Score YELLOW 77		
Program PR0395050 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name JE&E CHAVEZ, LLC		Inspection Time 11:20 - 12:20			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ISA				FSC VERONICA ESCALANTE 04/11/2028

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			N
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						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		
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
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		X
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

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

Inspector Observations: *Observed the meat area's only handwash sink was blocked by a large hose wrapped around the faucet, and a meat grinder was stored directly in front of the sink.*

Follow-up By
01/27/2025

[CA] *Keep the handwash sink unobstructed and easily accessible at all times.*

[COS] *The hose and meat grinder were removed.*

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

Inspector Observations: *At the checkout counter: measured internal temperature of pre-wrapped sandwiches to be 52F. Employee stated they had been held for 1 hour.*

Follow-up By
01/27/2025

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control and time-mark foods to be discarded within 4 hours.*

[COS] *Sandwiches were moved to a refrigerator.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee rinsing his hands at the prep sink.*

[CA] *Handwashing must be conducted only at the handwash sink.*

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

Inspector Observations: *Observed wiping cloths on meat prep counter were stored in a bucket of 0ppm quaternary ammonia and 0ppm chlorine.*

[CA] *Store wiping cloths in 200ppm quaternary ammonia or 100ppm chlorine.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed damaged floor tiles in back area, especially near the restroom.*

Inside the walk-in freezer: observed non-slip surfaces on floor were heavily damaged and soiled with food debris.

[CA] *Repair floors and keep them clean.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
SANDWICHES	CASH REGISTER COUNTER	52.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
RAW MEATS	MEAT DISPLAY CASE	40.00 Fahrenheit	
MILK, CHEESES, REFRIGERATED	SALES FLOOR REFRIGERATORS	40.00 Fahrenheit	
PREPACKAGED PRODUCTS			
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MILK	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	

Overall Comments:

A follow up inspection will be conducted to assess compliance of the major violations. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement

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action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Discussed and provided TPHC form for pre-wrapped sandwiches.

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 **2/4/2025**. 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: Isamar Ornelas
Customer service
Signed On: January 21, 2025