

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 FA0207938 - JAM'S KITCHEN		Site Address 2351 MCKEE RD A, SAN JOSE, CA 95116		Inspection Date 05/15/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0305713 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JAM'S KITCHEN LLC		Inspection Time 15:15 - 16:30			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By WINNIE				FSC Winerma M Munoz 12/07/2026

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						
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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						S
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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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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: REPEAT VIOLATION

Found multiple food items on steam table measured between 110F to 118F. (see measure observation) Observed PIC turned on the steam table to higher setting when inspector arrived. Tofu is labeled with time from 8:16 to 12:16. PIC stated tofu cooked this morning and other food items were cooked around 1pm (less than 4 hours)

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC reheat all other food. VC&D tofu.

Minor Violations

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

Inspector Observations: A wooden block with cracks was used under cutting board near food preparation sink to increase the height of the cutting board.

[CA] Use non-absorbant, easily cleanable, durable material instead of wood.

Black debris and grease built up on the floor near cookline

[CA] Clean and maintain facility.

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: Plastic container is used as scoop in bulk container.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Water	2 compartment sink	124.00 Fahrenheit	
Water	Hand wash sink in front counter	104.00 Fahrenheit	
Chlorine	3rd compartment sink	100.00 PPM	
Water	3 compartment sink	144.00 Fahrenheit	
Vermicilli	Steam table	113.00 Fahrenheit	
Raw beef	Walk-in fridge	34.00 Fahrenheit	
Water	Hand wash sink in kitchen	110.00 Fahrenheit	Cold water available
Rice	Rice cooker	180.00 Fahrenheit	
Water	Restroom	118.00 Fahrenheit	Cold water available
Fried chicken	Steam table	110.00 Fahrenheit	
Pork ear	Steam table	112.00 Fahrenheit	
Tofu	Steam table	102.00 Fahrenheit	
Vegetable	Counter fridge with open top across cookline	41.00 Fahrenheit	
Water	Hand wash sink near restroom	105.00 Fahrenheit	

Overall Comments:

Reviewed food handler card

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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 **5/29/2024**. 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: Winerma M Munoz
Owner
Signed On: May 15, 2024