

# 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> FA0214140 - CASA LUPE #2		<b>Site Address</b> 671 S BERNARDO AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 11/29/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>90</b> </div>		
<b>Program</b> PR0300129 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> VELASCO, ROQUE		<b>Inspection Time</b> 11:40 - 13:00			
<b>Inspected By</b> JESSICA ZERTUCHE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MIGUEL AND ROQUE				<b>FSC</b> Roque Velasco exp 1/24/2024

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							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						S
K07	Proper hot and cold holding temperatures	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						
K23	No rodents, insects, birds, or animals	X						S

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		X
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food handler card not available for one employee**

**[CA] - All food handlers (involved in storage, preparation and service) of food, shall maintain valid food handler cards, keep cards at facility available for review**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed one container of cooked rice cooling at room temperature, measured at 78F, per staff it was placed there about one hour prior**

**[CA] - Cool foods from 135F to 70F within 2 hours and from 70F to 41F within 4 hours (6 hours total).**

**[COS] -Rice moved to walk in cooler**

**Recommend using ice baths for large portions of food that are not liquid (otherwise use ice paddles for liquid foods)**

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

**Inspector Observations: Found deep gashes on wooden cutting board across from fryer.**

**[CA] - Replace cutting board. All equipment shall be smooth, durable and easily cleanable.**

**Found heavy ice build up inside reach in freezer at end of food prep area**

**[CA] - Clean thoroughly and remove ice build up. Ensure equipment is in good working condition, check for gaps or tears in gasket.**

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

**Inspector Observations: Observed wiping cloth used to wipe food spill with no sanitizer solution**

**[CA] - Maintain wiping cloths used for food spills inside sanitizer buckets with chlorine at 100ppm.**

**Sanitizer bucket shall be used daily recommend to change every 2-4 hours.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

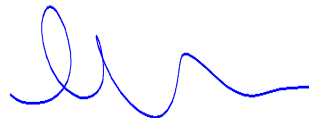
Item	Location	Measurement	Comments
ambient air	all freezer	4.00 Fahrenheit	or less
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3-comp bar	120.00 Fahrenheit	
ambietn air	cooler with beverages	36.00 Fahrenheit	
chille relleno sauce	walk in	39.00 Fahrenheit	
beans	cooling at room temp	140.00 Fahrenheit	(move to walk in cooler por provide ice paddle when temp is 135F)
pork	walk in	38.00 Fahrenheit	
ambient air	cooler with salsa	38.00 Fahrenheit	
raw shrimp	drawers	35.00 Fahrenheit	
sour cream	walk in	39.00 Fahrenheit	
warm water	hanwash sink	100.00 Fahrenheit	
hot water	3-comp kitchen	120.00 Fahrenheit	
rice	cooling at room temp	78.00 Fahrenheit	
black beans	warmer	180.00 Fahrenheit	
ground beef	warmer	170.00 Fahrenheit	
chicken fajita	just cooked	190.00 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 **12/13/2023**. 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: Miguel Velasco  
manager  
Signed On: November 29, 2023