

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 FA0230697 - CLARA'S JUNCTION		Site Address 2221 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 12/12/2024	
Program PR0330782 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TASMAN PROPERTIES LLC		Inspection Time 14:35 - 17:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By JUDITH L.	FSC Judith Lopez 02/01/2025		

Placard Color & Score
GREEN
84

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		X			
K06 Adequate handwash facilities supplied, accessible			X				
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						
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	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

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

Inspector Observations: Operator observed to be handling raw chicken and then handling fryer equipment prior to removing gloves and washing hands. [CA] After handling raw meat employees shall wash their hands with soap and water to prevent cross contamination. [COS] Employee ungloves and washed his hands with soap. After chicken was done frying, fryer baskets were ran through dishwasher to clean and sanitize handles.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: One handwash sink at the bar observed to be missing soap. 2nd handwash sink available at other side of the bar. [CA] Ensure all handwash sinks are fully stocked

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Ice bath measured to have:

-Ranch at 46F

-Jalapeno Aioli at 47F

Ice bath observed to be half full.

[CA] PHFs shall be held at 41°F or below for cold holding. Ice water is the same level as the PHFs in the containers.

[COS] Ice bath was refilled to effectively to chill sauces.

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: Ice scoop observed to have handle directly in ice. [CA] Store scoops such that handles are not in direct contact with food.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Steak	Counter top warmer	139.00 Fahrenheit	
Chlorine	Rinse cycle bar dishwasher	100.00 Fahrenheit	
Black means	Counter top warmer	151.00 Fahrenheit	
Ranch	ice bath	46.00 Fahrenheit	
Fried chicken	Out of fryer	176.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced cheese	Right prep cooler	41.00 Fahrenheit	
Ranch	Under counter cooler by fryer	41.00 Fahrenheit	
Steak	Off of grill	41.00 Fahrenheit	
Pulled pork	Walk in cooler	39.00 Fahrenheit	
Blue cheese	Left prep cooler	40.00 Fahrenheit	
Hummus	Left prep cooler	39.00 Fahrenheit	
Chlorine	Rinse cycle upright dishwasher	50.00 Fahrenheit	
Milk	Walk in cooler	40.00 Fahrenheit	
Jalapeno Aioli	ice bath	47.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut tomatoes	Right prep cooler	42.00 Fahrenheit	
Jalapeno Aioli	Under counter cooler by fryer	41.00 Fahrenheit	
Raw beef	Walk in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

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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 **12/26/2024**. 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: Henry Hiatt
Manager

Signed On: December 12, 2024