

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 FA0211055 - LA CORONA BAR		Site Address 858 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 12/05/2024		Placard Color & Score YELLOW 76		
Program PR0301276 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name TAMAYO, LORRAINE		Inspection Time 15:35 - 17:25			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LORRAINE TAMAYO				FSC Exempt

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		X			N
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		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		X			N
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		
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

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

Inspector Observations: Inside the women's restroom: observed paper towel dispenser was empty.

[CA] Keep paper towels stocked at all times.

[COS] A paper towel roll was placed on top of the dispenser.

Follow-up By
12/09/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Sanitizer for warewashing was not available at the facility.

[CA] Sanitizer must be available to sanitize dishes/equipment at all times.

[COS] Sanitizer (bleach) was purchased and brought to the facility.

Follow-up By
12/09/2024

Minor violation:

Observed accumulation of brown mold-like substance on the white baffle inside the ice machine.

[CA] Keep ice machine clean.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the 3-compartment sink to be 64F. Per employees, the pilot light went out last night. The pilot light was turned back on. After waiting for over 45 minutes, hot water measured at 97 - 100F, but started to decrease and fluctuate between 95-98F.

[CA] Provide hot water (120F) at the 3-compartment sink.

[SA] Since temperature was rising after pilot light was turned back on, and a sink with 100F was adjacent to the 3-compartment sink, facility may continue to operate. Owner agreed only to use disposable plastic cups for drinks until water is repaired.

If water temperature reaches 110F, then facility may resume using glass cups and wash dishes in the 3-compartment sink. See notes below.

Note: the water pressure at the 3-compartment sink was weak; employee stated they plan to replace the faucet to try to increase water pressure / temperature.

Follow-up By
12/09/2024

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
BEVERAGES	REACH-DOWN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	64.00 Fahrenheit	ROSE TO 97-100F BUT STARTED TO DROP/FLUCTUATE BETWEEN 95-98F.
WARM WATER	HANDWASH SINK	101.00 Fahrenheit	MOP SINK ADJACENT TO 3-COMPARTMENT SINK, SET UP AS HANDWASH SINK

Overall Comments:

A follow up inspection will be conducted to assess compliance for the major violations. The first follow-up is free of charge. HOT

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WATER MUST MEASURE AT LEAST 120F AT THE 3-COMPARTMENT SINK DURING THE FOLLOW-UP, OTHERWISE ANOTHER FOLLOW-UP WILL BE CONDUCTED AND BILLED.

Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Consulted supervisor P. Mark.

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 **12/19/2024**. 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: Lorraine Tamayo
Owner
Signed On: December 05, 2024