

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 FA0206337 - THE FARMERS UNION		Site Address 151 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 12/15/2022
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name 151 PARNTERS, LLC	Inspection Time 14:05 - 14:45
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By SALVADOR MARTINEZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 12/12/2022

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

Compliance of this violation has been verified on: 12/15/2022

Cited On: 12/12/2022

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

Compliance of this violation has been verified on: 12/15/2022

Cited On: 12/12/2022

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

This violation found not in compliance on 12/15/2022. See details below.

Cited On: 12/15/2022

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: Under counter mechanical warewash hot water temperature measured 150F per testing equipment. Upright mechanical warewash measured less than 150F. [CA] Water in the rinse cycle must be at or above 171°F for 30 seconds in the high temperature dishwasher. [SA] Continue to use three compartment sink to sanitize equipment. Ecolab came out, hot water measured 180F.

Minor Violations

Cited On: 12/15/2022

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: While testing mechanical warewash, observed heavy smoke coming from cooking equipment that was not being vented out through the hood. Smoke was filling the kitchen. Observed heavy discoloration on ceiling by cookline where smoke was coming out. [CA] Repair/replace ventilation equipment. Ensure that ventilation is working adequately to remove smoke/steam/vapors from cooking.

Measured Observations

Item	Location	Measurement	Comments
Mechanical warewash	Upright	180.00 Fahrenheit	After ecolab
Mechanical warewash	Undercounter	150.00 Fahrenheit	
Mechanical warewash	Upright	150.00 Fahrenheit	<150F
Mechanical warewash	Undercounter	180.00 Fahrenheit	After ecolab

Overall Comments:

On Routine inspection report, incorrect temperature was given for high temperature mechanical warewash of 160F. High temperature warewash final rinse cycle must be at or above 171F.

Per PIC, maintenance company repaired and gave test strips.

TPHC form completed by PIC for the cooked chicken held without temperature control at cook line.

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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 **12/29/2022**. 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: Salvador Martinez
General Manager

Signed On: December 15, 2022