

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 FA0209431 - STONE STEW LLC		Site Address 4233 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 01/28/2025	
Program PR0301539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NASIM FAZLI / CHARLIS YOU		Inspection Time 14:45 - 16:35
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By YOLANDA	FSC Not Available	

Placard Color & Score
GREEN
76

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						N
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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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: Potentially hazardous foods measured at improper holding temperatures on the prep table across from the cook line. Cooked pasta measured at 59F and cooked rice measured at 70F. [CA] Potentially hazardous foods when holding shall either be hot holding at or above 135F; or cold holding at or below 41F. [COS] Employee relocated the food items into the walk-in cooler.

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.

2) Employee food handler cards are not available. [CA] Employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1) Old rodent droppings observed under the dishwasher and under the shelves in the dry storage room. [CA] Facility shall be kept free of vermin and vermin debris.

No other evidence of an active rodent infestation observed in the facility.

2) Drain flies observed around the bar area. [CA] Food facility shall be kept free of flies and fly activity.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Inside the walk-in cooler, raw chicken is stored on the shelf above raw beef. [CA] Raw items shall be stored in order of it's minimum internal cooking temperatures to prevent cross contamination. Raw chicken with a minimum internal cooking temperature of 165F shall be stored separate or below raw beef that has a minimum internal cooking temperature of 145F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle in the kitchen stored by the food prep sink is not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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

Inspector Observations: Wiping towels are used, reused, and stored on the food prep tables. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1) Leak observed on drain pipe under the three compartment sink. [CA] Repair leak and maintain plumbing of facility in good repair.

2) Drain lines from equipment extends into the floor sinks located by the ice machine and by the dishwasher. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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Inspector Observations: *Clutter of unused equipment stored in room/hallway located next to the dry storage room.*
[CA] *The premise of a food facility shall be free of litter, clutter, and items that are unnecessary to the day to day operation or the maintenance of the facility.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk-in cooler	41.00 Fahrenheit	
Hot water	Food prep sink	120.00 Fahrenheit	
Rice	Walk-in cooler	41.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Beans	Walk-in cooler	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
yogurt	Walk-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Rice	hot holding	150.00 Fahrenheit	
Rice	Prep table	70.00 Fahrenheit	
Yogurt	Food prep unit insert	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked pasta	Prep table	58.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Diced tomatoes	Walk-in cooler	40.00 Fahrenheit	
Eggplant	Food prep unit insert	38.00 Fahrenheit	

Overall Comments:

Provided copy of overdue invoice to PIC

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 **2/11/2025**. 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: Jesus Torres
PIC
Signed On: January 28, 2025