

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 FA0205709 - JULIAN KING MARKET		Site Address 1175 E JULIAN ST 1, SAN JOSE, CA 95116		Inspection Date 07/02/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0304506 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name GURVIN CORP		Inspection Time 15:00 - 16:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JATINDER S PANCAR				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						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						
K06	Adequate handwash facilities supplied, accessible			X				
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						

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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205709 - JULIAN KING MARKET	Site Address 1175 E JULIAN ST 1, SAN JOSE, CA 95116	Inspection Date 07/02/2025
Program PR0304506 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name GURVIN CORP	Inspection Time 15:00 - 16:00
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

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

Inspector Observations: Paper towels stored outside of a dispenser at the restroom hand wash sink.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the water temperature at a maximum of 112 F from all sinks.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: The ambient air temperature of the open front display refrigerator measured at 45 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: The one compartment sink at the front area has non-functional water valves. The hot water faucet valve at the front two compartment sink is nonfunctional.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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

Inspector Observations: The mop sink lacks a mop rack.

[CA] Mop rack or other devices shall be made available to hang and store cleaning tools.

Facility lacks employee lockers.

[CA] Lockers or other suitable facilities shall be provided and used for the orderly storage of employee clothing and other possessions.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: The flooring tiles are in disrepair in front and beside the register area.

The cove base flooring is in disrepair within the restroom.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

The wall surround of the mop sink is in disrepair.

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0205709 - JULIAN KING MARKET	Site Address 1175 E JULIAN ST 1, SAN JOSE, CA 95116	Inspection Date 07/02/2025
Program PR0304506 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name GURVIN CORP	Inspection Time 15:00 - 16:00

Measured Observations

Item	Location	Measurement	Comments
hot water	mop sink	112.00 Fahrenheit	
cheese	display fridge	45.00 Fahrenheit	
ice cream	walk in freezer	5.00 Fahrenheit	
milk	walk in display fridge	39.00 Fahrenheit	
hot water	2 compartment sink	112.00 Fahrenheit	
warm water	restroom hand wash sink	100.00 Fahrenheit	
ice cream	chest freezer	10.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Julian King Market

NEW OWNER: Pancar Ventures Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP06

An invoice for the permit fee in the amount of \$777.00 will be mailed to the billing address on the application.

Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/1/2025 - 7/31/2026

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

Permit Condition: Approved for the sale of commercially prepackaged product only.

**Structural Review inspection conducted on 7/2/2025*

Cease the sale/ production of open ice, slushes and coffee.

Facility is approved for the sale of prepackaged foods only.

Prior to resuming open food sales the approved installation of 1 - three compartment warewashing sink, 1 - dedicated hand wash sink next to the 3 compartment sink and 1 - dedicated hand wash sink within the ice machine bagging area will be required to resume to packaging and sale of open ice, coffee and slushes.

Submit plans and specification sheets to the plan check department for approval prior to installation.

Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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 **7/16/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0205709 - JULIAN KING MARKET	Site Address 1175 E JULIAN ST 1, SAN JOSE, CA 95116	Inspection Date 07/02/2025
Program PR0304506 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name GURVIN CORP	Inspection Time 15:00 - 16:00

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: Jatinder S Pancar
Owner

Signed On: July 02, 2025