

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 06/09/2026	
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name 151 PARNTERS, LLC		Inspection Time 11:30 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By SALVADOR MARTINEZ	FSC Salvador Martinez 04/12/2030	

Placard Color & Score

YELLOW

67

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		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		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	X	
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	X	
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:

PHFs in a prep cooler were measured between 50-60F. Per cook, they stocked the unit two hours prior.

Follow-up By
06/16/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items were moved to a working cooler or an ice bath to cool down.

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:

The deli slicer had an accumulation of food debris and grease.

Follow-up By
06/16/2026

[CA] The food-contact surfaces of equipment shall be maintained clean.

[SA] Facility removed the slicer from the facility after dead cockroaches were discovered while cleaning the bottom of the deli slicer.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Repeat Violation: Observed Vermin: Documented in the following areas:

- A live adult cockroach with an ootheca in the deli slicer.
- A live adult cockroach on a sticky trap near the upstairs walk in cooler.
- A live adult cockroach in the corner of the basement near the shared ingress/egress hallway.
- Numerous dead cockroaches in the deli slicer.
- A dead cockroach on the drainboard near by the pre-rinse station.
- A dead cockroach on the floor under the handwash station in the kitchen.
- A dead adult cockroach and nymph on a sticky trap under the handwash sink in the kitchen.

Follow-up By
06/10/2026

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[SA] Facility eliminated the live cockroaches. Dead cockroaches were cleaned up. Facility is treated by pest control company bimonthly with the last service on 6/02/2026. A follow up inspection will be conducted in 24 hours to verify continued compliance with K23. Any vermin activity observed during the follow up inspection will result in the facility's health permit being suspended.

Minor Violations

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

Inspector Observations:

Food handler cards for staff were missing.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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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 prep cooler in the cookline is not maintaining PHFs at 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, replace, service, or remove the unit.

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

Inspector Observations:

1. Repeat Violation: Facility has the smoker outside of the exhaust hood.

[CA] Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage.

2. The ceiling tiles in the kitchen are have an accumulation of grease.

[CA] Ensure the exhaust hoods are on and sufficient to eliminate any sanitation issues.

3. There is a light covering missing above the prep cooler that is in disrepair.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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

Inspector Observations:

There are gaps and holes on the walls near the handwash sink and in the basement area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary Ammonia - Sanitizer	Three Compartment Sink - Kitchen	200.00 PPM	
Salmon	Prep Cooler - Top	60.00 Fahrenheit	moved to ice bath
Salmon	Prep Cooler - bottom	90.00 Fahrenheit	Cooling ~1 hour, moved to working refrigeration
Shredded Cheese	Prep Cooler - Top	52.00 Fahrenheit	Moved to ice bath
Water	Handwash Sinks	100.00 Fahrenheit	
Brisket	Prep Cooler - bottom	40.00 Fahrenheit	
Beer	Produce & Beer Walk in Cooler - Basement	37.00 Fahrenheit	IR
Brisket	Walk in Cooler - Basement	40.00 Fahrenheit	
Chicken	Walk in Cooler - Basement	39.00 Fahrenheit	
Chicken	Counter	149.00 Fahrenheit	Moved to flat grill, hot hold
Water	Three Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher - Kitchen	50.00 PPM	
Fries	Speed rack	50.00 Fahrenheit	TPHC
Sliced Tomatoes	Prep Cooler - Top	39.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher - Bar	50.00 PPM	
Brisket	Flat Grill	160.00 Fahrenheit	

Overall Comments:

Notes:

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- A follow up inspection will be conducted in 24 hours. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **6/23/2026**. 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
General Manager

Signed On: June 09, 2026