

# 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

<b>Facility</b> FA0261721 - BURGERIM		<b>Site Address</b> 1751 N 1ST ST 10, SAN JOSE, CA 95112	<b>Inspection Date</b> 03/13/2021
<b>Program</b> PR0383827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> FAB LLC	<b>Inspection Time</b> 16:00 - 16:30
<b>Inspected By</b> RAYMOND CHUNG	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> NATHAN KUMAR	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 03/10/2021

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

**This violation found not in compliance on 03/13/2021. See details below.**

Cited On: 03/10/2021

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

**This violation found not in compliance on 03/13/2021. See details below.**

#### Measured Observations

N/A

#### Overall Comments:

**Follow-up inspection from 03/12/2021**

**This facility was previously closed due to a cockroach infestation. Facility has been cleaned and pest control service from Dewey Pest Control was performed on 03/12/2021. No live or dead cockroaches were observed at time of this inspection. Pest control services will be provided every month.**

**This facility is okay to operate. Continue to correct other violations from report dated 03/11/2021.**

**Owner to be billed \$493.00 for this follow-up inspection.**

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 **3/27/2021**. 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:

Signed On: March 14, 2021

Comment: Signature was not captured. This report to be e-mailed to the manager, Nathan Kumar, at [sreenithin11@gmail.com](mailto:sreenithin11@gmail.com) and [burgerimsanjoseca@gmail.com](mailto:burgerimsanjoseca@gmail.com)