

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 FA0282986 - COSMO @ ARCHER - CAFE		Site Address 190 W TASMAN DR, SAN JOSE, CA 94089		Inspection Date 11/20/2024		Placard Color & Score GREEN 94		
Program PR0424894 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name COSMOPOLITAN CATERING,		Inspection Time 10:40 - 12:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By GRACE ALVAREZ				FSC Not Available

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						
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						
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FSC observed to be expired

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Upright cooler by back area measured to have:

-Chickpeas at 49F

-Tuna salad 48F

-Cheese at 48F

-Ambient temperature at 54F

Door to cooler observed to have been left open.

[CA] Keep cooler door cooler to keep cold air in.

Ensure PHFs are held at 41F and below for cold holding.

[COS] Employee closed the door and after 45 minutes ambient temperature measured to be 45F.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Beans	Salad bar	40.00 Fahrenheit	
Beef	Delivery	39.00 Fahrenheit	
Tuna salad	Deli bar	43.00 Fahrenheit	
Cut tomatoes	Deli bar	43.00 Fahrenheit	
Quat ammonia	sanitizer bucklet	200.00 Fahrenheit	
Milk	Left grab n go cooler	40.00 Fahrenheit	
Soup	Delivery	145.00 Fahrenheit	
Pho broth	Delivery	151.00 Fahrenheit	
Butter	Under counter cooler	39.00 Fahrenheit	
Ambient temperature	under counter cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Tuna salad	Back area 2 door upright cooler	49.00 Fahrenheit	
Ambient temperature	Back area 2 door upright cooler	53.00 Fahrenheit	
Shredded cheese	Back area 2 door upright cooler	49.00 Fahrenheit	
Yogurt	Right grab n go cooler	41.00 Fahrenheit	
Yogurt	Storage upright cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chickpeas	Back area 2 door upright cooler	48.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Crumbled cheese	Salad bar	41.00 Fahrenheit	
Ambient temperature	2 door under the counter cooler	41.00 Fahrenheit	

Overall Comments:

NOTE: Facility is getting food delivered from central kitchen and kept from 10AM - 1PM and then discarded. Temperature logs observed taken at time of deliver.

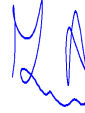
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/4/2024**. 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: Grace Alvarez
Manager
Signed On: November 20, 2024