

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 FA0253932 - PURA VITAMINA		Site Address 1678 STORY RD, SAN JOSE, CA 95122		Inspection Date 03/26/2024	
Program PR0370006 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ERICA CONTERAS		Inspection Time 14:45 - 16:00
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By LUIS	FSC Emilio E. Bautista 02/28/2027		

Placard Color & Score
GREEN
79

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
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				N
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display	X						S
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	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	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	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		
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: 1 container of cooked shrimp measured at 52F, 1 container of cut tomato measured at 51F, 1 container of cheese measured at 54F at open top fridge near back entrance. Per PIC, food was placed in fridge this morning at 10:30am. (more than 4 hours)

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

[COS] Containers of cooked shrimp, cut tomato and cheese were VC&D. Instructed PIC only non-PHF such as lettuce could be stored on that open top fridge unit.

Minor Violations

K14 - 3 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: Chlorine concentration at dishmachine measured at 0ppm. No active washing observed at the time of inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] PIC set up chlorine sanitizer sink at 3 compartment sink. Chlorine concentration measured at 100ppm.

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

Inspector Observations: A container of white powder observed on a cart near cookline next to hand wash station. Per PIC, container of white powder is for cleaning.

A windex bottle with yellow liquid observed. Per PIC, the container is chlorine solution for cleaning tables.

[CA] Chemicals once removed from original container shall be labeled with common name. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Open top fridge near back entrance ambient temperature measured at 53F (lowest) at the time of inspection.

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

Cardboard is used to as liner for shelf.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Heavy grease built up on the hood filter. Hood is not sufficiently ventilate. Observed oil dripping on the side of the hood.

[CA] Clean and maintain hood filter and it's components.

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: Clogged floor sink at the ice container station in the front counter.

[CA] Investigate and unclog floor sink.

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

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Inspector Observations: Debris built up on the floor near flat top near back entrance.
[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Several opened ceiling panels observed throughout kitchen.
[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Open top fridge across stove	34.00 Fahrenheit	
Water	Hand wash sink in kitchen	122.00 Fahrenheit	Cold water available
Water	1 compartment sink	130.00 Fahrenheit	
Cooked shrimp	Open top near front counter	41.00 Fahrenheit	
Chlorine	Dishmachine	0.00 PPM	3rd compartment set up for sanitizing at 100ppm. Test strip available.
Raw chicken	Counter fridge near back entrance	41.00 Fahrenheit	
Raw shrimp	Walk-in fridge	34.00 Fahrenheit	
Cheese	Open top fridge near back entrance	54.00 Fahrenheit	more than 4 hours. PIC VC&D
Cooked rice	In ziploc bag	37.00 Fahrenheit	
Water	Hand wash sink restroom	104.00 Fahrenheit	Cold water available.
Imitation crab meat	Open top fridge sushi prep	41.00 Fahrenheit	
Water	3 compartment sink	134.00 Fahrenheit	
Cooked shrimp	Open top fridge near back entrance	52.00 Fahrenheit	more than 4 hours. PIC VC&D
Cut tomato	Open top fridge near back entrance	51.00 Fahrenheit	more than 4 hours. PIC VC&D

Overall Comments:

Prior to inspection, PIC informed inspector that they are in the process of getting the walk-in fridge door repaired. Observed walk-in fridge door is peeling. Repair fridge door.

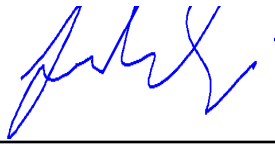
Facility finished all oysters product at the time of inspection. Reviewed oyster tags.

Observed beer and scoop in ice in the front counter area. Per PIC, ice in that container is not consumable. The ice in that container is for chilling bottle beers only and the scoop is used to fill up the container. Consumable ice is in the back ice machine.

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 **4/9/2024**. 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: Jose L Sandi
Assistant Manager

Signed On: March 26, 2024