

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 FA0259491 - BLOOM DTSJ		Site Address 225 W SANTA CLARA ST 100, SAN JOSE, CA 95113		Inspection Date 09/25/2026		Placard Color & Score YELLOW 67		
Program PR0380195 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRESTIGE WEST - REZA MA		Inspection Time 10:30 - 12:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ALEJANDRO				FSC Kiara Burkett 08/24/2028

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					N
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures	X						S
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			N
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	X	
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	X	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Raw shelled eggs were found stored on a prep table across the ice machine and measured around 50-65F. Per chef, they were removed from the cooler about 20 minutes prior.

**Follow-up By
10/02/2026**

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

[COS] Eggs were moved to the walk in cooler to cool. A portion of the eggs were used to fill a cambro of beaten eggs.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Cooked items potatoes (73F), poached egg (120F), and hollandaise sauce (100F) held at room temp since 8:30am, were unmarked, and not part of the approved written procedures.

**Follow-up By
10/02/2026**

[CA] When using time alone, as opposed to time and temperature, as a public health control, PHFs must be time marked to be discarded within 4 hours of removal. from temperature control. Update and follow TPHC log with items cooked potatoes, poached eggs and hollandaise sauce.

[COS] Facility added time marks to their white board and updated TPHC guideline procedures onsite.

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:

Chlorine concentration at the upright dishwasher measured at 0 PPM while actively warewashing.

**Follow-up By
10/02/2026**

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

[SA] Facility to manually sanitize dishes at the three compartment sink. Dishes were sanitized.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked potatoes were found cooling in the walk-in cooler in large plastic tubs with lids. Potatoes measured between 90-100F and have been cooling for about 1.5 hours per chef.

**Follow-up By
10/02/2026**

[CA] When cooling PHFs ensure to have food uncovered or loosely uncovered and have food in shallow containers with solids at less than 2" in depth.

[COS] EH Inspector instructed chef to move cooked potatoes to large sheet pans when cooling large portions of food.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw bacon in walk in cooler stored above cooked ready to eat potatoes. Raw chicken stored above ready meat in walk-in freezer.

[CA] Store ready to eat cooked food above raw meat. Raw poultry shall be stored above read meat.

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Bowls were used as scoops in food containers.

[CA] Proved scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Garbage dumpster bins outside were all uncovered(Not shared with another facility).

[CA] Keep dumpsters closed at all times when not in use to prevent harbourage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	120.00 Fahrenheit	
holibsa sauce	ambient	100.00 Fahrenheit	
handwash sink	food prep	100.00 Fahrenheit	
cooked chicken patty	prep-counter	90.00 Fahrenheit	
potatoes	kitchen prep counter	73.00 Fahrenheit	
chlorine sanitizer	bucket	100.00 PPM	
poached eggs	cook line	120.00 Fahrenheit	
vanilla cream	active cooling	170.00 Fahrenheit	
cut melons cup	walkin freezer	39.00 Fahrenheit	
hot water	restroom	100.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection shall be free of charge. Any and all subsequent inspection shall be charged at the approved hourly rate of \$290.00/hr, minimum of 1 hour.

- Joint inspection with Belin Zepeda. Report written by Belin Zepeda

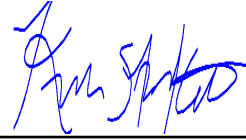
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **10/9/2026**. 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.

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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: Kiara
Manager
Signed On: September 25, 2026