

**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 FA0261721 - BURGERIM		Site Address 1751 N 1ST ST 10, SAN JOSE, CA 95112	Inspection Date 09/20/2022
Program PR0383827 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FAB LLC	Inspection Time 12:00 - 12:45
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By SAKURATHI MAMEDALLA	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

*Inspector Observations: Measured cheese sauce at 75 F and mayonnaise at 70 F within squeeze bottles on the preparation counter. Cheese sauce states keep refrigerated after opening. PIC stated that the items were removed from refrigeration two hours prior and are held under TPHC for four hours then discarded. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Mayonnaise and cheese sauce were time marked for an additional two hours of service at the time of inspection. TPHC packet given to facility, fill out and return to inspector for approval.*

Follow-up By 09/22/2022
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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: Measured the chlorine sanitizing solution at 0 ppm chlorine at the three compartment sink during active sanitizing. Observed the sanitizer dispenser designed for quat sanitizer hooked up to a chlorine sanitizer bucket. [CA] Discontinue the use of the quat sanitizer dispenser to dispense chlorine. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Chlorine sanitizer was manually added to the three compartment sink. Wares sanitized using 100 ppm chlorine.*

Follow-up By 09/22/2022
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**Minor Violations**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

*Inspector Observations: Observed the lack of paper towels at the cook line hand wash sink (an additional stocked hand wash sink available for use). [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Paper towel dispenser refilled.*

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
hamburger	flat top	170.00 Fahrenheit	
cheese sauce	counter top	75.00 Fahrenheit	
chlorine sanitizer	3 comp sink	0.00 PPM	
raw hamburger	under grill fridge	40.00 Fahrenheit	
cut tomatoes	open top prep fridge	38.00 Fahrenheit	
mayonnaise	counter top	70.00 Fahrenheit	

**Overall Comments:**

Conducted in conjunction with CO0152276.

*A follow up inspection will be conducted on Thursday, 9/22/22. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$219/hr during business hours and \$493/hr during non business hours upon availability. Failure to comply may result in enforcement action.*

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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 **10/4/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Sakurathi Mamedalla  
PIC

**Signed On:** September 20, 2022