

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 FA0208688 - JESS'S PLACE		Site Address 3088 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 12/29/2020	
Program PR0300842 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ROBLES, ZENON		Inspection Time 12:30 - 14:00
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION		Consent By ZENON ROBLES	FSC Zenon Robles 08/03/2023	

Placard Color & Score
GREEN
75

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						S
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		X			N
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	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	X	
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		
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		
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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations:

Signs related to COVID-19 were not posted. [corrective action] Please print the attached sign and post at the entrance.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Inspector Observations:

Observed customers waiting for their food inside of the facility after ordering. [corrective action] Ensure customers wait outside for their food.

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Soap and paper towel dispenser was not installed at the kitchen hand sink. [corrective action] Install a soap and paper towel dispenser at the hand sink. Keep the dispensers stocked. [suitable alternative] A bottle of soap and roll of paper towels were provided.

2. The kitchen hand sink was lacking splash guards. The sink is installed between a food preparation sink and food preparation table. [corrective action] Install stainless steel splash guards that are at least 6 inches high on both sides of the hand sink.

3. Paper towels were stored on top of the dispenser in both restrooms. [corrective action] Store paper towels inside of the dispenser.

Minor Violations

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

Inspector Observations:

Observed pot of soup stored on a cart in the kitchen. [corrective action] Ensure to actively hot hold the soup at 135F or above or cool down and store in the refrigerator. [correction] Pot of soup was placed on the stove to reheat and hot hold.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Observed food items on the menu that are served raw or undercooked without a consumer advisory. [corrective action] Place a symbol next to each food item that is served raw or undercooked (such as ceviches) and explain what the symbol means at the bottom of the page. Please see the "Consumer Advisory" handout that was provided.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations:

Cold water was not available at the 3-compartment sink at the bar. [corrective action] Provide cold water at this sink.

Note: Bar is currently not in use.

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:

Observed raw beef stored above a container of salad in the walk-in cooler. [corrective action] Store raw beef below ready-to-eat foods to prevent cross contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Equipment at the bar was found to be not maintained. [corrective action] Ensure equipment is maintained in a clean and sanitary manner.

Note: Bar is currently not used.

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

Inspector Observations:

1. Food prep sink had missing legs to support the sink. Sink was not level. Water appeared to be collecting towards the front of the sink. [corrective action] Install legs on the food prep sink and ensure that sink is level so that water can properly drain.

2. The bar 3-compartment sink was not level. Water appeared to be collecting towards the front of the sink. [corrective action] Ensure the sink level so that water can properly drain.

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:

1. Food prep sink was found to be directly plumbed to sewer system. [corrective action] Food prep sink shall drain indirectly to a floor sink. Direct the drain line to the existing floor sink that is under the 3-compartment sink. Ensure the drain line is at least 1 inch above the rim of the floor sink.

2. The mop sink was lacking a faucet. [corrective action] Install a faucet and provide hot and cold water at the mop sink.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ihot water	3-compartment sink (bar)	139.00 Fahrenheit	
fried potato	walk-in cooler	40.00 Fahrenheit	
hot water	3-compartment sink (kitchen)	130.00 Fahrenheit	
cut tomato	prep unit (large)	38.00 Fahrenheit	
lamb	walk-in cooler	39.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
rotisserie chicken	walk-in cooler	40.00 Fahrenheit	
vegetable soup	cart	130.00 Fahrenheit	
lomo saltado (cook temp)	from the stove	158.00 Fahrenheit	
beef	walk-in freezer	-1.00 Fahrenheit	
shrimp	prep unit (small)	37.00 Fahrenheit	
fish	prep unit (small)	40.00 Fahrenheit	

Overall Comments:

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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 **1/12/2021**. 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: December 29, 2020

Comment: Signature was not captured. This report to be e-mailed to the owner, Zenon Robles, at zenon.robles10@gmail.com