

# 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 FA0205651 - REDZONE SPORTS BAR LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131		Inspection Date 07/14/2023	
Program PR0303422 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THE OVERCHOI EXPERIENC		Inspection Time 17:45 - 19:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By LINDON	FSC	

Placard Color & Score

**YELLOW**

**53**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K07 Proper hot and cold holding temperatures			X				N
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		X			N
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	
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	X	
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	X	
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	X	
K39 Thermometers provided, accurate	X	
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	X	
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

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

**Inspector Observations: The only hand wash station in the kitchen lacked paper towels and hand soap. Per employee paper towels were maintained on the food preparation table.**

Follow-up By  
07/20/2023

**[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times. Paper towels shall be stored inside the dispenser to prevent potential contamination.**

**[COS] Employee provided hand soap via manual pump bottle.**

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Rice maintained inside rice cooker measured at 135F. Employee stated that rice was reheated in the microwave and then placed inside the rice warmer to hot hold approximately an hour prior.**

Follow-up By  
07/20/2023

**[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.**

**[COS] Instructed employee to remove rice from warmer and to continue reheating process in the microwave.**

### Minor Violations

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

**Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [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.**

**Employees' three-year food handler cards unavailable for review.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

**\*\*\*\* Repeat violation.**

**Information on a Food Safety Certificate and Food Handler cards are available at:**

**<https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>**

**<https://cpd.sccgov.org/sb-602-food-handler-cards>**

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

**Inspector Observations: Cooked white rice measured at 118F. Employee stated that rice was briefly reheated in the microwave to be used for fried rice. Employee was not actively preparing food.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Return food to temperature control until necessary for preparation so that it does not exceed the maximum amount of time allowed for diligent prep.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed container of vegetables in water stored inside the two-door upright refrigerator furthest from the kitchen, with mold on the surface of water.[CA] Moldy food shall be removed immediately from use.**

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

**Inspector Observations: Hot water at the three-compartment sink at the bar measured at 108F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**Hot water at the hand wash sink in the restroom measured at 83F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed numerous drain flies and fruit flies near three-compartment sink.**  
**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Numerous containers of frozen chicken wings and french fries thawing in ambient temperature.**  
**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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

**Inspector Observations: Heavy accumulation of grime observed on nonfood contact surfaces throughout facility:**  
**- Door handles on all refrigerators.**  
**- On all cooking equipment.**  
**- Walk-in refrigerator condenser unit and fan covers.**  
**- Surfaces of storage racks.**  
**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.**

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: Employee observed using three-compartment ware wash sink to conduct food preparation. [CA] Utilize sinks for their designated purposes. All food preparation shall be conducted at the food preparation sink.**

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

**Inspector Observations: Kitchen observed with heavy smoke during cooking. Manager stated that the facility has three ventilation hood systems and that the center hood is currently inoperable and will be replaced with a similar unit.**

**Facility is currently using floor fans and maintaining side doors open to recirculate air inside kitchen.**  
**[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.**

**Prior to any construction, remodeling, or additional/replacement/removal of equipment, a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

**Ventilation hood and filter slats observed with heavy accumulation of grease and soot.**  
**[CA] Ventilation hood filters shall be maintained clean and good repair. All hood ventilation filters shall be in place and in good repair.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Facility only has infrared thermometer for measuring food.**  
**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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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: Observed steady leak from faucet at the food preparation sink.**  
**[CA] Repair plumbing fixture and maintain in clean and good repair.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Side door of the facility maintained opened to facility air circulation.**  
**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

**Side doors of facility observed with large gaps.**  
**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

**Numerous cast-off/unused equipment stored inside kitchen - food preparation refrigerator, upright refrigerators. Observe heavy accumulation of equipment, food containers, cases of food, stored throughout facility in disorganized manner.**  
**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**Employees' personal belongings (cellphones, purses) maintained in areas of food preparation, food storage, and/or food contact surfaces.**  
**[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.**

**Observed mops stored inside mop buckets. Facility lacks mop holders.**  
**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Mop rack or other devices not made available to hang and store cleaning tools.**

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

**Inspector Observations: Observed heavy accumulation of grease, grime, food, and various debris on floors and walls throughout facility.**

- Floors underneath all equipment - cook line, refrigerators, etc.
- Floors underneath dry storage racks.
- Floors underneath equipment and storage racks in the bar.
- Walls behind the ware washing area.

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

**Missing floor tiles observed in front of the cook line.**  
**[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper reheating procedures for hot holding.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw marinated beef	Two-door upright refrigerator	40.00 Fahrenheit	
Vermicelli noodles	Merchandiser refrigerator	41.00 Fahrenheit	
Cooked beef	Grill	146.00 Fahrenheit	
Cooked rice	Two-door upright refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Two-door upright refrigerator	42.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	Slow to reach
White rice	Rice warmer	163.00 Fahrenheit	
Deep fried pork intestines	Merchandiser refrigerator	41.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Cooked shrimp	One-door food preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Egg drop soup	Two-door upright refrigerator	40.00 Fahrenheit	


## Overall Comments:

- *Two or more major violations were observed during the routine inspection.*
- *A follow-up inspection will be conducted to verify compliance of all major violations.*
- *Subsequent follow-up inspection after first follow-up shall be billed \$219/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$493/hour, minimum two hours, during non-business hours, and upon inspector availability.*
- *Facility operates Thursdays through Saturday 5:00 PM to 12:00 AM.*

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 7/28/2023. 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:** Lindon L.  
Manager

**Signed On:** July 14, 2023