

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 FA0205515 - THE FAB	Site Address 110 PASEO DE SAN ANTONIO, SAN JOSE, CA 95111	Inspection Date 02/26/2025
Program PR0305620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FIVE STAR RESTAURANTS L	Inspection Time 13:30 - 14:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By MARTIN TAPIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: REPEAT VIOLATION: Country potatoes in the steam table were measured between 107-115°F at around 12:50 pm. Per chef, the potatoes were cooked around 11 am.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Chef agreed to place the potatoes on TPHC and discard by 2 pm. Discussed the use of TPHC with PIC. TPHC guidelines provided.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: In the kitchen area, while measuring items in the steam table, the chef was observed dipping gloves into the sanitize bucket and wiping them on a dry cloth towel. Per hceff, their gloves were dirty so they sanitized them.

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] Inspector educated on proper hand washing requirements. PIC instructed chef to change gloves and wash their hands.

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: Quaternary Ammonia sanitizer Solution in the sanitizer bucket and three compartment sink basin was measured above 400 ppm. Per sanitizer directions, concentration shall be between 200-400 ppm.

[CA] Ensure to follow manufacturer's directions for proper use of the sanitizer.

[COS] The concentration was adjusted to 400 ppm at time of the inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sinks - All	120.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer Bucket & Three Compartment Sink	400.00 PPM	
Steak	Chest Freezer	-10.00 Fahrenheit	
Potatoes	Steam Table	110.00 Fahrenheit	
Steak	Walk in Cooler	40.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Carne Asada	Steam Table	150.00 Fahrenheit	
Eggs	Prep Cooler - Bottom	40.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0205515 - THE FAB	Site Address 110 PASEO DE SAN ANTONIO, SAN JOSE, CA 95112	Inspection Date 02/26/2025
Program PR0305620 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FIVE STAR RESTAURANTS LLC	Inspection Time 13:30 - 14:00

Overall Comments:

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 **3/12/2025**. 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: Martin Tapia
Owner

Signed On: February 26, 2025