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 FA0210220 - VUCKOS DISCO		Site Address 5945 ALMADEN EX	140, SAN JOSE, CA 9512	20	Inspecti 04/18	ion Date 3/2024	┓┏		olor & Sco	
Program			Owner Name		Inspecti	on Time		GR	EEI	N
	P (GROCERY STORE) < 5,000 SQ FT		AMARJIT KAUR AND		11:05	5 - 11:35	_11		8	
Inspected By CHRISTINA RODRIGUEZ	Inspection Type ROUTINE INSPECTION	Consent By SUMIT MAAN	FSC Exempt						70	
RISK FACTORS AND IN	NTERVENTIONS			IN	O	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowl	edge; food safety certification				inajoi				Х	
	reporting/restriction/exclusion			Х						
K03 No discharge from eyes				Х						
κο4 Proper eating, tasting, d	rinking, tobacco use			Х						
κο5 Hands clean, properly w	ashed; gloves used properly			Х						
K06 Adequate handwash fac	cilities supplied, accessible			Х						
K07 Proper hot and cold hold	ding temperatures			Х						
K08 Time as a public health	control; procedures & records								Х	
K09 Proper cooling methods									Х	
к10 Proper cooking time & te	emperatures								Х	
K11 Proper reheating proceed	o								Х	
к12 Returned and reservice									Х	
κ13 Food in good condition,				Х						
K14 Food contact surfaces c	,			Х						
к15 Food obtained from app				Х						
K16 Compliance with shell st									Х	
κ17 Compliance with Gulf O									X	
K18 Compliance with variance									X	
K19 Consumer advisory for r		the increase of the second							X	
	cilities/schools: prohibited foods no	ot being offered		V					Х	
K21 Hot and cold water avai				X						
K22 Sewage and wastewate				X X						
K23 No rodents, insects, bird				^						
GOOD RETAIL PRACT									OUT	COS
K24 Person in charge preser K25 Proper personal cleanlin										
κ26 Approved thawing method										
K27 Food separated and pro								_		
K28 Fruits and vegetables w										
K29 Toxic substances proper										
K30 Food storage: food stora										
K31 Consumer self service d	-									
K32 Food properly labeled a										
K33 Nonfood contact surface										
K33 Nonfood contact surface	es clean									
K33 Nonfood contact surfaceK34 Warewash facilities: inst	es clean	apacity							X	
K33 Nonfood contact surfaceK34 Warewash facilities: inst	es clean alled/maintained; test strips proved, in good repair, adequate o	apacity							X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App 	es clean alled/maintained; test strips proved, in good repair, adequate o	capacity							X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: Ap K36 Equipment, utensils, line 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use	capacity		_					X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: Ap K36 Equipment, utensils, line K37 Vending machines 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use	apacity							X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: properly to 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored								X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: properly utensils K41 Plumbing approved, inst 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored talled, in good repair; proper backf								X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: property uter K41 Plumbing approved, inst K42 Garbage & refuse property 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored talled, in good repair; proper backf rly disposed; facilities maintained								X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: properly uter K41 Plumbing approved, inst K42 Garbage & refuse property K43 Toilet facilities: properly 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored alled, in good repair; proper backf rly disposed; facilities maintained constructed, supplied, cleaned	low devices							X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: Ap K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/light K39 Thermometers provided K40 Wiping cloths: properly to K41 Plumbing approved, inst K42 Garbage & refuse proper K43 Toilet facilities: properly K44 Premises clean, in good 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored talled, in good repair; proper backf rrly disposed; facilities maintained constructed, supplied, cleaned repair; Personal/chemical storag	low devices	proofing						X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: properly uteration K41 Plumbing approved, inst K42 Garbage & refuse proper K43 Toilet facilities: properly K44 Premises clean, in good K45 Floor, walls, ceilings: buteration 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored talled, in good repair; proper backf rrly disposed; facilities maintained constructed, supplied, cleaned repair; Personal/chemical storag ilt,maintained, clean	low devices	proofing						X	
 K33 Nonfood contact surface K34 Warewash facilities: inst K35 Equipment, utensils: App K36 Equipment, utensils, line K37 Vending machines K38 Adequate ventilation/ligh K39 Thermometers provided K40 Wiping cloths: properly uteration K41 Plumbing approved, inst K42 Garbage & refuse proper K43 Toilet facilities: properly K44 Premises clean, in good K45 Floor, walls, ceilings: buteration 	es clean alled/maintained; test strips proved, in good repair, adequate c ens: Proper storage and use nting; designated areas, use , accurate used, stored talled, in good repair; proper backf rly disposed; facilities maintained constructed, supplied, cleaned repair; Personal/chemical storag ilt,maintained, clean nome/living/sleeping quarters	low devices	proofing						X	

OFFICIAL INSPECTION REPORT

Facility FA0210220 - VUCKOS DISCOUNT LIQUOR 2	Site Address 5945 ALMADEN EX 1	40, SAN JOSE, CA 95120	Inspection 04/18/20	
Program PR0304249 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT	- FP06	Owner Name AMARJIT KAUR AND IQWAL SINGH SIDHU	Inspection 11:05 - 1	
K48 Plan review				
к49 Permits available				
къв Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Observed some of the food shelves to be soiled. [CA] Thoroughly clean the shelves.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME:	Vanshu 24x7 Liquor_	
NEW OWNER:	_Vanshu Stores Inc	

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP_06_. An invoice for the permit fee in the amount of \$_757.00_ will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 5/1/24 - 4/30/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on _4_/_18_/__24

*Permit condition: ____none___

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 <u>5/2/2024</u>. 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.

OFFICIAL INSPECTION REPORT

		Site Address 5945 ALMADEN EX 140, SAN JOSE, CA 95120		Inspection Date 04/18/2024	
Progra PR03	im 304249 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT	- FP06 Owner Name) KAUR AND IQWAL SINGH SIDHU	Inspection Time 11:05 - 11:35	
egend	<u>:</u>				
CA]	Corrective Action		-		
COS]	Corrected on Site		SUMI		
N]	Needs Improvement		148714		
IA]	Not Applicable				
NO]	Not Observed	Received By:			
PBI]	Performance-based Inspection				
PHF]	Potentially Hazardous Food	Signed On:	April 18, 2024		

[PIC]

[PPM]

[S]

[SA]

[TPHC]

Person in Charge

Suitable Alternative

Time as a Public Health Control

Part per Million

Satisfactory

Signed On: