OFFICIAL INSPECTION REPORT

Owner Name: T & V CORP
Facility ID: FA0206942
Facility Name: CO HONG CAFE & RESTAURANT
Site Address: 1711 MCKEE RD D, SAN JOSE, CA 95116
Program: PR0307388 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11

Inspected By: HELEN DINH
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: TRANG LAM & HIEN

Major Risk Factors and Interventions Violations:
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s):11387.1, 113996, 113998, 114037, 114343(a)
Inspector Observations: Major: 1. Measured the following PHFs in the 3 door upright: tofu at 50F, cooked fish at 50F, cooked chicken at 50F for more than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [CA] Operator voluntarily discarded PHFs in trash.

Minor: Measured the following PHFs in the 3 door upright: shell eggs at 49F and raw beef at 45F for less than 4 hours. [CA] Maintain all PHFs hot held at or above 135F. [COS] Operator voluntarily discarded PHFs in trash.

Corrected on 05/09/2018

Minor Risk Factors and Interventions Violations:
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):
Inspector Observations: 1. Food safety certificate is not available upon request. [CA] Facilities serving food shall have a valid FSC available at all times.
2. Food handler card is not available upon request. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141
Inspector Observations: Found brown and orange mold like substance on the interior panel of the ice machine. [CA] Routinely clean and sanitize.

Good Retail Practices Violations:
K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
Inspector Observations: Found raw beef stored on top of cooked chicken and ready to eat foods in the 3 door upright refrigerator. [CA] Store all raw foods below ready to eat food to be protected from contamination.
**REPEAT VIOLATION**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s):114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114145, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
Inspector Observations: 1. Measured the ambient air temperature of the 3 door upright at 50F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all PHFs from the 3 door upright refrigerator to the 1 door upright refrigerator.
2. Found butane stove and butane gas canister stored on the shelf adjacent from the cooks line. [CA] Remove butane stove and butane gas canister from the food facility.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):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: 1. Found the dry storage area unorganized and clutter. [CA] Dry storage area shall be kept organized and clutter free.
2. Found floor throughout the facility with accumulated filth and debris. [CA] Routinely clean and sanitize all areas.

Performance Based Inspection Questions:
Satisfactory - Adequate handwash facilities: supplied or accessible.
### Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>warewashing</td>
<td>140.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>handsink (1-comp &amp; RR)</td>
<td>110.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked chicken</td>
<td>3 door upright</td>
<td>50.00 Fahrenheit</td>
<td>more than 4 hours. vc&amp;d</td>
</tr>
<tr>
<td>tofu</td>
<td>3 door upright</td>
<td>50.00 Fahrenheit</td>
<td>more than 4 hours. vc&amp;d</td>
</tr>
<tr>
<td>milk</td>
<td>1 door upright</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>shell eggs</td>
<td>3 door upright</td>
<td>49.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw beef</td>
<td>3 door upright</td>
<td>45.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>oyster</td>
<td>3 door upright</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken oven</td>
<td>oven</td>
<td>80.00 Fahrenheit</td>
<td>more than 4 hours. vc&amp;d</td>
</tr>
<tr>
<td>fish</td>
<td>3 door upright</td>
<td>50.00 Fahrenheit</td>
<td>more than 4 hours. vc&amp;d</td>
</tr>
</tbody>
</table>

### Overall Comments:

Notification of food allergen and consumer advisory handouts.

Note: Discussed food temperature with the operator.

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 May 23, 2018. 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:

- [COS] Corrected on Site
- [CA] Corrective Action
- [SA] Suitable Alternative
- [PIC] Person in Charge

Received By: Hien Nguyen
Owner

Signed On: May 09, 2018