OFFICIAL INSPECTION REPORT

Facility: FA0211758 - LA PALOMA
Site Address: 2280 EL CAMINO REAL, SANTA CLARA, CA 95050
Inspection Date: 04/29/2019
Placard Color & Score: GREEN

Program: PR0300372 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: JUDGE & RANA INC
Inspection Time: 10:40 - 11:10
Consent By: ROBERTO BARRERA

Comments and Observations

Major Violations
Cited On: 04/25/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 04/29/2019

Minor Violations
Cited On: 04/25/2019
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, 114157, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
Compliance of this violation has been verified on: 04/29/2019

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>shrimp</td>
<td>walk in cooler</td>
<td>38.00 F</td>
<td></td>
</tr>
<tr>
<td>ambient temperature</td>
<td>walk in cooler</td>
<td>38.00 F</td>
<td>near fans</td>
</tr>
<tr>
<td>salmon</td>
<td>walk in cooler</td>
<td>40.00 F</td>
<td></td>
</tr>
<tr>
<td>salsa</td>
<td>walk in cooler</td>
<td>41.00 F</td>
<td></td>
</tr>
<tr>
<td>beans</td>
<td>walk in cooler</td>
<td>40.00 F</td>
<td></td>
</tr>
<tr>
<td>ambient temperature</td>
<td>walk in cooler</td>
<td>40.00 F</td>
<td>away from fans</td>
</tr>
<tr>
<td>pico de gallo</td>
<td>walk in cooler</td>
<td>41.00 F</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
Follow up inspection conducted to verify walk in cooler is operable and maintaining PHFs at or below 41F. Per PIC, walk in cooler was repaired late Friday and ambient temperature taken with probe thermometer and infrared gun. Picture of gun measured ambient temperature of 31F when pointed at fans after repairs conducted. PHFs measured between 38-41F (see measured observations). K35 & K7 have been corrected.

Note: Pan of cooked veggies measured at 131F placed in refrigeration unit to cool. Recommend placing foods when less than 100F to rapidly cool and not overwork refrigeration unit.

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 5/13/2019. 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: ROBERTO BARRERA
Chef
Signed On: April 29, 2019