OFFICIAL INSPECTION REPORT

Facility: FA0208890 - FAIRMONT HOTEL - MAIN KITCHEN  
Site Address: 170 S MARKET ST, SAN JOSE, CA 95113  
Inspection Date: 10/01/2019

Program: PR0303809 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17

Inspected By: MELISSA GONZALEZ  
Inspection Type: FOLLOW-UP INSPECTION

Owner Name: FMT SJ LLC  
Inspection Time: 07:25 - 08:25

Consent By: MARCELO SALINAS

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/30/2019  
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/01/2019

Cited On: 09/30/2019  
K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 10/01/2019

Cited On: 09/30/2019  
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/01/2019

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted for routine inspection dated 9/30/19 that resulted in closure due to vermin infestation.

- K23: No live activity observed near cookline, garde manger, and warewash area. Observed 6 dead cockroaches on floor and two slow moving ones that appear to be affected by treatment. PIC eliminated slow moving ones. Pest services conducted once after routine inspection yesterday and another treatment during middle of the night. Per PIC, pest services scheduled to come out today and will continue with weekly treatment during construction of bar remodel directly below. Continue to monitor areas and continue with frequent pest services.

- K44: All areas noted on previous report have been sealed, especially near cookline stainless steel panels. Continue to seal all cracks, crevices and holes throughout facility that may have been missed to ensure all possible entry points are sealed.

- K07: No foods observed in cold prep unit. Maintain PHFs at or below 41F at cold holding prep unit. Check temperatures frequently with probe thermometer.

- K18: Chef stated that ROP will no longer be conducted within facility. Chef and staff will package foods in containers with lids in freezer. Should operation change in future, facility must submit SOPs for approval prior to implementation.

Major violations have been corrected as well as K44 to prevent vermin entry. Facility is approved to re-open after dead cockroaches are cleaned up and all areas are cleaned and sanitized once more. Placard changed to green.

When required to determine compliance, a single reinspecntion 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 reinspecntion until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 10/15/2019. 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.
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Received By: MARCELO SALINAS
           EXECUTIVE CHEF
Signed On:  October 01, 2019

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