## 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

<table>
<thead>
<tr>
<th>Facility</th>
<th>Program</th>
<th>Site Address</th>
<th>Owner Name</th>
<th>Inspection Date</th>
<th>Inspection Time</th>
<th>Placard Color &amp; Score</th>
<th>Inspection Type</th>
<th>Consent By</th>
<th>RISK FACTORS AND INTERVENTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0282796 - KETTLE'E</td>
<td>PR0424172 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
<td>1610 EL CAMINO REAL, SANTA CLARA, CA 95050</td>
<td>MOHAMMAD USMAN, YUSZF</td>
<td>09/25/2019</td>
<td>13:30 - 15:10</td>
<td>GREEN 82</td>
<td>ROUTINE INSPECTION</td>
<td>THAMER HSSEIN</td>
<td><img src="https://example.com/risk_factors_table.png" alt="Risk factors table" /></td>
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### GOOD RETAIL PRACTICE

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<th>Out</th>
<th>Cos</th>
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- **K24** Person in charge present and performing duties
- **K25** Proper personal cleanliness and hair restraints
- **K26** Approved thawing methods used; frozen food
- **K27** Food separated and protected
- **K28** Fruits and vegetables washed
- **K29** Toxic substances properly identified, stored, used
- **K30** Food storage: food storage containers identified
- **K31** Consumer self service does prevent contamination
- **K32** Food properly labeled and honestly presented
- **K33** Nonfood contact surfaces clean
- **K34** Warewash facilities: installed/maintained; test strips
- **K35** Equipment, utensils: Approved, in good repair, adequate capacity
- **K36** Equipment, utensils, linens: Proper storage and use
- **K37** Vending machines
- **K38** Adequate ventilation/lighting; designated areas, use
- **K39** Thermometers provided, accurate
- **K40** Wiping cloths: properly used, stored
- **K41** Plumbing approved, installed, in good repair, proper backflow devices
- **K42** Garbage & refuse property disposed; facilities maintained
- **K43** Toilet facilities: properly constructed, supplied, cleaned
- **K44** Premises clean, in good repair, Personal/chemical storage, Adequate vermin-proofing
- **K45** Floor, walls, ceilings: built,maintained, clean
- **K46** No unapproved private home/living/sleeping quarters
- **K47** Signs posted; last inspection report available
- **K48** Plan review
- **K49** Permits available
- **K58** Placard properly displayed/posted
Comments and Observations

No major violations were observed during this inspection.

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:** Employee washed hands for 5 seconds [CA] All food employees shall thoroughly wash their hands and that portion of their arms exposed to direct food contact with soap and vigorously rub hands together to lather up for at least 10 to 15 seconds. They shall rinse hands with warm water followed by drying with paper towels. Employees shall pay attention to the areas underneath the fingernails and between the fingers when washing hands. – Corrected

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** One of the three kitchen hand sink soap dispensers out of battery [CA] Replace battery to make the soap dispenser operational - Corrected

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 114037, 114343(a)

**Inspector Observations:** Cake in the front case at 48F due to not fully closing the sliding door [CA] Keep the door closed and monitor temp and maintain at 41F or cooler

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** One roach came out of the kitchen soap dispenser when manager was replacing the batteries. The roach was eliminate immediately. No other roaches detected throughout the facility. Manager stated they have regular pest control service [CA] Monitor roach activity and eliminate roaches.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** A bag of avocados stored on top of raw eggs [CA] Keep ready-to-eat food separate from raw foods of animal origin - Corrected

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Can opener is heavily stained [CA] Clean the can opener - Corrected

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Hood filters show buildup [CA] Clean the hood filters

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>Three compartment sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>Walk-in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td>Walk-in freezer</td>
<td>7.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td>Case</td>
<td>48.00 Fahrenheit</td>
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Overall Comments:
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent re inspections 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 10/9/2019. 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: thamer hssein
Manage
Signed On: September 25, 2019