OFFICIAL INSPECTION REPORT

Facility
FA0210119 - ERIK'S DELI CAFE - OTC

Site Address
5705 COTTLE RD, SAN JOSE, CA 95123

Inspection Date
12/04/2019

Program
PR0302749 - FOOD PREP / FOOD SVC OP - 0-5 EMPLOYEES RC 3 - FP11

Inspected By
MARCELA MASRI

Inspection Type
FOLLOW-UP INSPECTION

Owner Name
H2Q, INC

Consent By
CARA TURNER

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/03/2019
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 12/04/2019. See details below.

Cited On: 12/03/2019
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 12/04/2019. See details below.

Minor Violations

N/A

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>HAND WASH SINK</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>HOT WATER</td>
<td>WARE WASH SINK</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FOLLOW UP INSPECTION FROM 12-3-19 IN WHICH THERE WAS NO HOT WATER FOR HAND WASHING AT 100F AND WARE WASHING 120F MINIMUM.

FINDINGS: THE WATER HEATER WAS REPLACED.

THE MOLD LIKE SUBSTANCE WAS REMOVED, THE MOP WAS HUNG TO AIR DRY. CONTINUE WORKING ON OBTAINING THE FOOD SAFETY CERTIFICATE, REPLACING THE FLOOR TILES AND PROVIDING A SELF CLOSING DOOR FOR THE RESTROOM.

FACILITY RE-OPENED / PERMIT REINSTATED

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 12/18/2019. 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: CARA TURNER
Manager

Signed On: December 04, 2019