## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Placard Color &amp; Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0209763 - BRITTANIA ARMS @ 5027</td>
<td>5027 ALMADEN EX, SAN JOSE, CA 95118</td>
<td>02/08/2019</td>
<td>GREEN N/A</td>
</tr>
</tbody>
</table>

### Program

<table>
<thead>
<tr>
<th>Program</th>
<th>Owner Name</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0303940 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14</td>
<td>AJT INC</td>
<td>14:30 - 15:15</td>
</tr>
</tbody>
</table>

### Inspected By

<table>
<thead>
<tr>
<th>Inspected By</th>
<th>Inspection Type</th>
<th>Consent By</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAYMOND CHUNG</td>
<td>FOLLOW-UP INSPECTION</td>
<td>MICHAEL NORTH</td>
</tr>
</tbody>
</table>

### Major Violations

- N/A

### 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>chili</td>
<td>food warmer</td>
<td>180.00 F</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>prep sink</td>
<td>149.00 F</td>
<td></td>
</tr>
<tr>
<td>mashed potato</td>
<td>food warmer</td>
<td>142.00 F</td>
<td></td>
</tr>
</tbody>
</table>

## Overall Comments:

Follow-up inspection from 01/24/2019
- Chili and mashed potatoes in the food warmer measured at > 135F. Kitchen cook was reminded to reheat food on stove or microwave prior to storing in the warmer.
- New reach-in cooler installed in the kitchen. All opened foods from the outdoor walk-in cooler was moved into the reach-in cooler.
- Prep sink was accessible. Hot and cold water provided.
- Alcohol pads provided for cleaning of probe thermometer.
- Opening on the floor under the beer taps was sealed.

Continue to do the following:
- Continue to clean/remove items from the storage sheds. Ensure to keep the doors closed to prevent rodents from entering.
- Provide consumer advisory on menu as discussed.

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 2/22/2019. 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: Michael North
Owner

Signed On: February 08, 2019