



OFFICIAL INSPECTION REPORT

Owner Name: QUENNEVILLE, EDMUND NOEL	Facility ID: FA0200280
Facility Name: COURT'S LOUNGE	Inspection Date: 04/24/2018
Site Address: 2425 S BASCOM AV, SAN JOSE, CA 95008	Inspection Time: 16:30-17:45
Program: PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	

Inspected By: LOC TRAN	<input type="checkbox"/> Pictures Taken
Inspection Type: ROUTINE INSPECTION	
Consent to Inspect Granted By: CHRISTINA	

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: LACK OF PAPER TOWEL IN DISPENSER AND AN INOPERABLE SOAP DISPENSER AT THE BACK HANDWASH STATION, AND NO PAPER TOWEL AT THE FRONT BAR HANDSINK. [CA] PROVIDE ACCESSIBLE PAPER TOWELS IN DISPENSER AND SOAP AT HANDWASH STATION AT ALL TIMES. S/A

Comply by
04/27/2018

K14M - 8 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: WAREWASHING MACHINE MEASURED SANITIZER AT 0 PPM. [CA] WAREWASHING MACHINE MUST HAVE SANITIZER MEASURED AT 50-100 PPM. COS

Corrected on
04/24/2018

Minor Risk Factors and Interventions Violations:

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

Inspector Observations: FOUND ABUNDANT DRAIN FLIES IN THE BAR AREA. [CA] ELIMINATE PEST

Good Retail Practices Violations:

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

Inspector Observations: FOUND CONSUMABLE ICE COMMINGLED WITH THE SODA CHILL PLATE AND THE HOSE LINES, THAT ARE DIFFICULT TO CLEAN. [CA] SEPARATE THE CONSUMABLE ICE FROM THE REFRIGERATION ICE, THAT MAY BE CONTAMINATED WITH UN-SANITIZED SURFACES.

Performance Based Inspection Questions:

Satisfactory - Adequate handwash facilities: supplied or accessible.
 Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:

Item	Location	Measurement	Comments
HOT WATER	3 COMP BAR SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 Fahrenheit	HOSE WAS NOT INSERTED ALL THE WAY DOWN INTO THE SANITIZER CONTAINER.

Overall Comments:

FSC: NOT REQUIRED

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 **5/8/2018**. 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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Legend:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge



Received By: KRISTINA, BARTENDER

Signed On: April 24, 2018