OFFICIAL INSPECTION REPORT

Facility  
FA0255424 - STRAITS RESTAURANT  

Site Address  
333 SANTANA ROW 1100, SAN JOSE, CA 95128  

Inspection Date  
08/20/2019  

Program  
PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  

Owner Name  
STRAITS SANTANA ROW LLC  

Inspection Time  
15:40 - 16:30  

Consent By  
JULIAN YEO  

Program  
PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  

Owner Name  
STRAITS SANTANA ROW LLC  

Inspection Date  
08/20/2019  

Inspection Time  
15:40 - 16:30  

Consent By  
JULIAN YEO  

Comments and Observations

Major Violations

Cited On: 08/15/2019  
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)  

Compliance of this violation has been verified on: 08/20/2019

Cited On: 08/15/2019  
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)  

This violation found not in compliance on 08/20/2019. See details below.

Inspector Observations: Measured the internal temperature of raw shrimp at 49F, chicken at 52F, and beef at 51F in the left side cold holding prep unit. Per chef, these items were placed in cold holding prep unit 2 hrs ago. [CA] Maintain pHF for cold holding at 41F or less. [COS] Employee moved items from bottom of unit into walk-in-cooler and used time as a public health control for items on top and put time sticker.

Cited On: 08/15/2019  
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141  

This violation found not in compliance on 08/20/2019. See details below.

Cited On: 08/20/2019  
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)  

Follow-Up By  
09/03/2019

Cited On: 08/15/2019  
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Minor Violations

Cited On: 08/20/2019  
K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Follow-Up By  
09/03/2019

Inspector Observations: Measured the chlorine sanitizer concentration at 0ppm in right side dishwashing machine in bar. [CA] Maintain chlorine sanitizer concentration at 50ppm in the bar right side dishwashing machine. [SA] Employees will use other dishwashing machine until right side dishwashing machine reaches adequate sanitization.

Measured Observations

N/A

Overall Comments:

Reinspection

Violation #6M and 14M (soda nozzles) from inspection report dated 8/15/19 are in compliance.

Facility is still working on violation #7 and 14 (dishwashing machine) from inspection report dated 8/15/19.

Employees are currently using time as a public health control for pHF in cold holding drawers and are no longer storing pHF in cooler at beverage station.

Second follow up inspection will take place 9/3/19 for temperature and sanitation violations and will be a charged inspection of $219.00/hr. Failure to comply will result in further enforcement.
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 9/3/2019. 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: Julian Yeo
Manager
Signed On: August 20, 2019