OFFICIAL INSPECTION REPORT

Owner Name: STRAITS SANTANA ROW LLC  
Facility Name: STRAITS RESTAURANT  
Site Address: 333 SANTANA ROW 1100, SAN JOSE, CA 95128  
Program: PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Facility ID: FA0255424  
Inspection Date: 07/11/2018  
Inspection Time: 10:55-12:30

Inspected By: DEEPA DILLIKAR  
Inspection Type: RISK FACTOR INSPECTION

Consent to Inspect Granted By: REGINA - PIC  
☐ Pictures Taken

Major Risk Factors and Interventions Violations:
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: Mechanical dishwasher at kitchen area measured at 0 ppm sanitizer.[CA] Mechanical warewashing shall be at 50 ppm CL.

COS - PIC moved the red curry food item to the walk in cooler.

Minor Risk Factors and Interventions Violations:
K07 - - Improper hot and cold holding temperatures - Applicable Section(s):Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially Hazardous food(PHF) such as red curry and butter chicken at the reach in cold unit measured at 48F and 44F for less than 4 hours. Per PIC the food items were placed at the reach in cold unit around 9 am.[CA]All PHF must be cold hold at or below 41 degree F.

COS - PIC moved the red curry food item to the walk in cooler.

Performance Based Inspection Questions:
Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - No discharge observed from eyes, nose, and/or mouth.
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Communicable disease; reporting/restiction/exclusion.
Satisfactory - No rodents, insects, birds, or animals.
Satisfactory - Demonstration of knowledge; food manager certification.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>red curry</td>
<td>reach in cold unit - kitchen area</td>
<td>48.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>warm water</td>
<td>hand sink</td>
<td>103.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>warewashing sink</td>
<td>130.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw fish</td>
<td>walk in cooler</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked pork ribs</td>
<td>walk in cooler</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>butter chicken</td>
<td>reach in cold unit - kitchen area</td>
<td>44.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>beef cooked in sauce</td>
<td>reach in cold unit - kitchen area</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw meat - beef</td>
<td>walk in cooler</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Quat sanitizer</td>
<td>warewashing sink</td>
<td>200.00 PPM</td>
<td></td>
</tr>
<tr>
<td>chlorine sanitizer</td>
<td>dishwasher - bar and kitchen area</td>
<td>50.00 PPM</td>
<td>sanitizer level checked after autochlor fixed the dishwasher.</td>
</tr>
<tr>
<td>chlorine sanitizer</td>
<td>dishwasher</td>
<td>0.00 PPM</td>
<td></td>
</tr>
<tr>
<td>raw shrimp</td>
<td>reach in drawer</td>
<td>38.00 Fahrenheit</td>
<td></td>
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Overall Comments:
A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a food borne illness. Structural issues and good retail practices are not assessed during this inspection.

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 7/25/2018. 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.

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

Received By: Regina
PIC
Signed On: July 11, 2018