## OFFICIAL INSPECTION REPORT

### Inspected By: MARCELA MASRI

**Inspection Type:** ROUTINE INSPECTION

**Consent to Inspect Granted By:** IRMA CHAVEZ

### Facility ID: FA0267734

**Inspection Date:** 03/16/2018

**Inspection Time:** 13:15-14:30

---

### Major Risk Factors and Interventions Violations:

**K07M - 8 Points - Improper hot and cold holding temperatures** - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** FOUND THE PICO DE GALLO, GUACAMOLE AND SOUR CREAM AT 57F IN THE SERVICE REFRIGERATOR. [CA] KEEP POTENTIALLY HAZARDOUS FOODS AT 41F OR BELOW. SA: MAY BE TRANSFERED TO A WORKING REFRIGERATOR.

**Comply by:** 03/19/2018

---

### Minor Risk Factors and Interventions Violations:

**K06 - 3 Points - Inadequate handwash facilities: supplied or accessible** - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** FOUND NO PAPER TOWELS IN THE WALL DISPENSER OF THE SECOND HAND WASH SINK IN THE TAQUERIA. [CA] PROVIDE PAPER TOWELS.

---

### Good Retail Practices Violations:

**K30 - 2 Points - Food storage containers are not identified** - Applicable Section(s): 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** FOUND SEVERAL FOOD ITEMS IN THE WALK IN COOLER AND FREEZER STORED ON THE FLOOR. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

---

**K33 - 2 Points - Nonfood contact surfaces not clean** - Applicable Section(s): 114115(c)

**Inspector Observations:** FOUND THE SHELVES OF THE REFRIGERATORS UNCLEAN. [CA] CLEAN THESE AREAS.

---

**K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity** - Applicable Section(s): 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** FOUND A COUPLE OF MILK CRATES BEING USED AS SHELVES IN THE KITCHEN. [CA] DO NOT USE CRATES.

---

**K40 - 2 Points - Wiping cloths: improperly used and stored** - Applicable Section(s): 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** Wiping cloths are not held in an approved sanitizing solution. [CA] Wiping clothes shall be kept in approved sanitizer at the proper sanitizer. (100 ppm chlorine, 200 ppm quaternary ammonia)

---

**K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean** - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK. [CA] REMOVE THE MOLD.

---

### Performance Based Inspection Questions:

---

**Notes:**

- **NOTE:** THE FOOD HAS BEEN HERE LESS THAN AN HOUR, PER OPERATOR.

---

**Program:** PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

---

**Facility ID:** FA0267734

**Inspection Date:** 03/16/2018

**Inspection Time:** 13:15-14:30

---

**Owner Name:** APATZINGAN, INC

**Facility Name:** APATZINGAN MARKET RESTAURANT

**Site Address:** 901 OAKLAND RD, SAN JOSE, CA 95112

---

**Inspector Observations:**

- FOUND THE PICO DE GALLO, GUACAMOLE AND SOUR CREAM AT 57F IN THE SERVICE REFRIGERATOR. [CA] KEEP POTENTIALLY HAZARDOUS FOODS AT 41F OR BELOW. SA: MAY BE TRANSFERED TO A WORKING REFRIGERATOR.
- FOUND NO PAPER TOWELS IN THE WALL DISPENSER OF THE SECOND HAND WASH SINK IN THE TAQUERIA. [CA] PROVIDE PAPER TOWELS.
- FOUND SEVERAL FOOD ITEMS IN THE WALK IN COOLER AND FREEZER STORED ON THE FLOOR. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.
- FOUND THE SHELVES OF THE REFRIGERATORS UNCLEAN. [CA] CLEAN THESE AREAS.
- FOUND A COUPLE OF MILK CRATES BEING USED AS SHELVES IN THE KITCHEN. [CA] DO NOT USE CRATES.
- FOUND EVIDENCE OF WARE WASHING AT THE FOOD PREPARATION SINK. [CA] DO NOT WASH DISHES IN THE FOOD PREPARATION SINK. USE IT ONLY FOR FOOD PREPARATION.
- FOUND THE SERVICE REFRIGERATOR UNABLE TO KEEP THE PHF AT 41F OR BELOW. [CA] ENSURE THAT THE REFRIGERATOR CAN KEEP THE FOOD AT 41F OR BELOW. REPAIR WITHIN 24 HRS. DO NOT USE IT UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW. A RE-INSPECTION WILL BE PROVIDED ON MONDAY. ONE FOLLOW UP INSPECTION WILL BE FREE OF CHARGE. IF MORE THAN ONE IS NEEDED FOR THE SAME ISSUE, IT WILL BE CHARGED AT $219 PER HOUR MINIMUM ONE HR.
- Wiping cloths are not held in an approved sanitizing solution.
- FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK.
- FOUND THE SERVICE REFRIGERATOR UNABLE TO KEEP THE PHF AT 41F OR BELOW.

**Program:** PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

---

**Owner Name:** APATZINGAN, INC

**Facility Name:** APATZINGAN MARKET RESTAURANT

**Site Address:** 901 OAKLAND RD, SAN JOSE, CA 95112

---

**Inspector Observations:**

- FOUND THE PICO DE GALLO, GUACAMOLE AND SOUR CREAM AT 57F IN THE SERVICE REFRIGERATOR. [CA] KEEP POTENTIALLY HAZARDOUS FOODS AT 41F OR BELOW. SA: MAY BE TRANSFERED TO A WORKING REFRIGERATOR.
- FOUND NO PAPER TOWELS IN THE WALL DISPENSER OF THE SECOND HAND WASH SINK IN THE TAQUERIA. [CA] PROVIDE PAPER TOWELS.
- FOUND SEVERAL FOOD ITEMS IN THE WALK IN COOLER AND FREEZER STORED ON THE FLOOR. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.
- FOUND THE SHELVES OF THE REFRIGERATORS UNCLEAN. [CA] CLEAN THESE AREAS.
- FOUND A COUPLE OF MILK CRATES BEING USED AS SHELVES IN THE KITCHEN. [CA] DO NOT USE CRATES.
- FOUND EVIDENCE OF WARE WASHING AT THE FOOD PREPARATION SINK. [CA] DO NOT WASH DISHES IN THE FOOD PREPARATION SINK. USE IT ONLY FOR FOOD PREPARATION.
- FOUND THE SERVICE REFRIGERATOR UNABLE TO KEEP THE PHF AT 41F OR BELOW. [CA] ENSURE THAT THE REFRIGERATOR CAN KEEP THE FOOD AT 41F OR BELOW. REPAIR WITHIN 24 HRS. DO NOT USE IT UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW. A RE-INSPECTION WILL BE PROVIDED ON MONDAY. ONE FOLLOW UP INSPECTION WILL BE FREE OF CHARGE. IF MORE THAN ONE IS NEEDED FOR THE SAME ISSUE, IT WILL BE CHARGED AT $219 PER HOUR MINIMUM ONE HR.
- Wiping cloths are not held in an approved sanitizing solution. [CA] Wiping clothes shall be kept in approved sanitizer at the proper sanitizer. (100 ppm chlorine, 200 ppm quaternary ammonia)
- FOUND MOLD LIKE SUBSTANCE ON THE WALL ABOVE THE 3 COMPARTMENT SINK. [CA] REMOVE THE MOLD.
OFFICIAL INSPECTION REPORT

Owner Name: APATZINGAN, INC
Facility Name: APATZINGAN MARKET RESTAURANT
Site Address: 901 OAKLAND RD, SAN JOSE, CA 95112
Program: PR0395049 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Facility ID: FA0267734
Inspection Date: 03/16/2018
Inspection Time: 13:15-14:30

Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Satisfactory - Adequate handwash facilities: supplied or accessible.
Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGS</td>
<td>WALK IN COOLER</td>
<td>36.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>MILK</td>
<td>SLIDE DOOR REFRIGERATOR</td>
<td>36.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>HOT WATER</td>
<td>3 COMPARTMENT SINK</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>BEEF STEW</td>
<td>WARMER</td>
<td>148.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FSC

IRMA CHAVEZ
SERVSAFE
15196036
5-25-22

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 3/30/2018. 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: ROSENDO CHAVEZ
OWNER

Signed On: March 16, 2018