## OFFICIAL INSPECTION REPORT

**Facility**
FA0206745 - THE UNIQUE CUISINE

**Site Address**
1661 ALUM ROCK AV, SAN JOSE, CA 95116

**Inspection Date**
12/10/2019

**Program**
PR0301050 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 3 - FP11

**Owner Name**
THE UNIQUE LLC

**Inspection Type**
ROUTINE INSPECTION

**Inspected By**
HELEN DINH

**Consent By**
MICHAEL & JACKLYN (PHONE)

**FSC**
William Philip Wong

**Inspection Time**
11:55 - 14:00

**Placard Color & Score**
RED 84

### RISK FACTORS AND INTERVENTION

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>K01</td>
<td>Demonstration of knowledge; food safety certification</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K02</td>
<td>Communicable disease; reporting/restriction/exclusion</td>
<td>X</td>
<td></td>
<td></td>
<td>S</td>
</tr>
<tr>
<td>K03</td>
<td>No discharge from eyes, nose, mouth</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K04</td>
<td>Proper eating, tasting, drinking, tobacco use</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K05</td>
<td>Hands clean, properly washed; gloves used properly</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K06</td>
<td>Adequate handwash facilities supplied, accessible</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K07</td>
<td>Proper hot and cold holding temperatures</td>
<td>X</td>
<td></td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>K08</td>
<td>Time as a public health control; procedures &amp; records</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K09</td>
<td>Proper cooling methods</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K10</td>
<td>Proper cleaning time &amp; temperatures</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K11</td>
<td>Proper reheating procedures for hot holding</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K12</td>
<td>Returned and reservice of food</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K13</td>
<td>Food in good condition, safe, unadulterated</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K14</td>
<td>Food contact surfaces clean, sanitized</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K15</td>
<td>Food obtained from approved source</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K16</td>
<td>Compliance with shell stock tags, condition, display</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Major: Found 2 DEAD rats underneath the teriyaki sauce shelf near the back warewash sink and under the ziploc shelf. Rats looks rather fresh. [CA] Eliminate all evidence of DEAD rats. Clean and sanitize all effected areas. Provide approved pest control services.

Note: Orkin Pest control services came out in November and December 6.

Minor: Found numerous rodent droppings throughout the right hand side of the facility: unused fryer station near 3 door upright, under sauce shelvings, under warewash sink (back) under utensil shelf, under table in the front area and behind chest freezer in the front. [CA] Eliminate all evidence of rodent droppings. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lacking single use paper towel at the hand wash sink near the back prep area. [CA] Single-use sanitary towels shall be provided in dispensers. [SA] There is another hand wash station nearby. [COS] Operator restocked.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found 2 containers of cooked rice cooling in the walk-in-cooler with plastic wrap on. Observed water droplets on the plastic wrap. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 11201, 114269

Inspector Observations: Found warewash sink faucet leaking when cold/hot water valve is off. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>warm water</td>
<td>handsink (2 prep, RR)</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>walk-in-freezer</td>
<td>2.50 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw chicken</td>
<td>walk-in</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>imitation meat</td>
<td>walk-in</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sushi rice</td>
<td>walk-in</td>
<td>60.00 Fahrenheit</td>
<td>between 60F - 93F.</td>
</tr>
<tr>
<td>fish</td>
<td>walk-in</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>3 door upright</td>
<td>5.90 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>2 door reach in</td>
<td>36.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>salmon</td>
<td>2 door reach in</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>2 warewash</td>
<td>140.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

**Facility is hereby closed due to infestations of rodents. Once the violation warranting the closure has been corrected, contact the district inspector Helen Dinh at 408/918-2920 or the main office at 408/918-3400 for follow up inspection.

***Facility shall cease and desist all sales. ***

A follow-up inspection shall be conducted.

***Subsequent follow up inspection after first follow up shall be billed $219/hr during business hours and $493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.***

Consulted with Michael Cervantes.
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 12/24/2019. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states ‘If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.’

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jaclyn Wong
Owner
Signed On: December 10, 2019