## Violation Comments and Observations

### Major Violations

**Cited On:** 07/21/2018

**K07 - 8 Points - Improper hot and cold holding temperatures:** 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on:** 08/09/2018

**Cited On:** 07/21/2018

**K09 - 8 Points - Improper cooling methods:** 114002, 114002.1

**Compliance of this violation has been verified on:** 08/09/2018

### Minor Violations

**N/A**

### Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>fish</td>
<td>walk-in</td>
<td>38.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>imitation crab</td>
<td>sliding unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>salmon</td>
<td>2 door reach in</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>fish</td>
<td>walk-in-freezr</td>
<td>26.70 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

### Overall Comments:

Upon arrival, met up with the operator. Discussed with the operator what facility is doing with the sushi rice. Per operator, facility will be using both time as a public health control (TPHC) and proper cooling procedures. Facility will be delivering PHFs within the 4 hour period and sell the PHFs at the location of arrival themselves. There shall be logs provided with the PHFs. If facility were to sell to another operator, that operator shall continue to sell the PHFs within the 4 hour period and will have documentation with them. Labels shall be provided along with proof of (TPHC) of when the food was made, when it was delivered and when it shall be discarded. If facility decides to use the proper cooling procedure, facility shall assemble PHFs and once finished, shall maintain all PHFs at or below 41F at all times when properly cooled, after prepping and when being sold.

Facility is open for catering from at 6am-8pm.
Restaurant is open everyday from 11am - 8pm with the exception of Saturday. (To Go Shop)

**Further evaluation will be noted, facility is currently under a catering permit. Facility may be required to update FP status pending investigation.**

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 **8/23/2018**. 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.
## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Facility</th>
<th>Site Address</th>
<th>Inspection Date</th>
<th>Inspection Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>FA0206745 - THE UNIQUE CUISINE</td>
<td>1661 ALUM ROCK AV, SAN JOSE, CA 95116</td>
<td>08/09/2018</td>
<td>10:45 - 12:00</td>
</tr>
</tbody>
</table>

### Program

<table>
<thead>
<tr>
<th>Program</th>
<th>Facility Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>PR0301050 - CATERER / KITCHEN RENTAL FOOD PREP OP RC 2 - FP19</td>
<td>THE UNIQUE LLC</td>
</tr>
</tbody>
</table>

### Owner Name

<table>
<thead>
<tr>
<th>Owner Name</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jaclyn Nguyen</td>
<td>THE UNIQUE LLC</td>
</tr>
</tbody>
</table>

### Inspection Details

- **Received By:** Jaclyn Nguyen  
  Owner  
  **Signed On:** August 09, 2018

### 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