OFFICIAL INSPECTION REPORT

Facility: FA0293261 - DEMIYA
Site Address: 1145 S DE ANZA BL, SAN JOSE, CA 95129
Program: PR0437490 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 3 - FP11
Inspection Date: 01/28/2020
Placard Color & Score: GREEN N/A

Inspected By: KAREN KAO
Consent By: ARTHUR DE LA CUEVA
Inspection Type: FOLLOW-UP INSPECTION
Owner Name: DEMIYA, INC
Inspection Time: 14:45 - 15:15

Comments and Observations

Major Violations

Cited On: 01/28/2020
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** HOT WATER AT 3 COMP SANITIZING SINK MEASURED 92F. 2 TRIALS./CA) Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sink.

INCREASE THERMOSTAT OF HOT WATER HEATER SO MINIMUM HOT WATER TEMP OF 120 IS ATTAINED AT ALL TIMES.

COS> CLOSURE DUE TO NO HOT WATER.

* 24 HOUR CORRECTION.

handout: daily temp log hot water/ sanitizer/ fridge/ freezer log.

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WARM WATER AT KITCHEN HAND SINK MEASURED 92F. WARM WATER AT RESTROOM HAND SINK MEASURED 63F./CA) Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

INCREASE WARM WATER TO 100-108F AT BOTH HAND SINKS AT ALL TIMES.

Minor Violations

Cited On: 01/28/2020
K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** QUAT MEASURED 400 PPM FROM SANITIZER DISPENSER. / CA: All poisonous substances, detergents, bleaches, cleaning compounds, shall be store and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging material.

HAVE QUAT CONCENTRATION LOWERED TO 200 PPM.

Cited On: 01/28/2020
K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** NO SANITIZING TEST STRIP FOR QUAT./[CA] Testing equipment and materials shall be readily available at all times.

ATTAIN TEST STRIPS FOR QUAT.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>hot water</td>
<td>sanitizing sink @ 3 comp sink</td>
<td>123.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>quat sanitizer</td>
<td>sanitizing bucket</td>
<td>200.00 PPM</td>
<td></td>
</tr>
</tbody>
</table>
Overall Comments:

DEMIYA

notes: all violations corrected:

- hot water restored from 92f to 123f by turning up thermostat and repairing igniter
- quat sanitizer was serviced, concentration re-calibrated from 400 ppm to 200 ppm.
- quat sanitizing test strips are available and in use.
- facility will send daily log for three days to inspector.

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 2/11/2020. 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: Arthur de la Cueva
Signed On: January 28, 2020