null
OFFICIAL INSPECTION REPORT

Facility: FA0267734 - 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
Owner Name: APATZINGAN, INC
Inspection Date: 09/12/2018
Inspection Time: 14:15 - 15:30

Program:

K48 Plan review
K49 Permits available
K58 Placard properly displayed/posted

Violation Comments and Observations

Major Violations
No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: OBSERVED TWO SMALL DEAD COCKROACHES IN THE DRY STORAGE AREA. PER MANAGER, PEST SERVICE COMPANY DID SPRAY THREE DAYS AGO. [CA] KEEP FACILITY FREE FROM ROACHES. REMOVE DEAD ROACHES AND CLEAN THE AFFECTED AREA.

K30 - 2 Points - Food storage containers are not identified; 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.

K32 - 2 Points - Food storage is not at correct temperature; 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; 114115(c)


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: FOUND MILK CRATES BEING USED AS SHELVES IN THE KITCHEN. [CA] DO NOT USE CRATES.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: SMALL MEASURING CONTAINER USED AS SCOOP IN SUGAR SITTING AT COFFEE STATION. [CA] USE APPROVED SCOOP WITH LONG HANDLE SO THAT HANDLE DON'T TOUCH THE SUGAR.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEANS</td>
<td>HOT HOLD SERVICE</td>
<td>142.00</td>
<td></td>
</tr>
<tr>
<td>CHEESE</td>
<td>WALK-IN COOLER</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>CHEESE</td>
<td>COLD HOLD PREP UNIT</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>CHICKEN</td>
<td>HOT HOLD SERVICE</td>
<td>146.00</td>
<td></td>
</tr>
<tr>
<td>UNDERNEATH PREP UNIT</td>
<td>PREP AREA</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>HOT WATER</td>
<td>PREP SINK</td>
<td>124.00</td>
<td></td>
</tr>
<tr>
<td>RICE</td>
<td>HOT HOLD SERVICE</td>
<td>149.00</td>
<td></td>
</tr>
<tr>
<td>HOT WATER</td>
<td>3 COMP SINK</td>
<td>120.00</td>
<td></td>
</tr>
<tr>
<td>SLICED TOMATOES</td>
<td>COLD HOLD PREP UNIT</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>WARM WATER</td>
<td>HAND SINKS</td>
<td>100.00</td>
<td></td>
</tr>
<tr>
<td>MILK</td>
<td>WALK-IN COOLER</td>
<td>40.00</td>
<td></td>
</tr>
<tr>
<td>VEG</td>
<td>COLD HOLD PREP UNIT</td>
<td>41.00</td>
<td></td>
</tr>
<tr>
<td>RICE</td>
<td>LEFT FOR COOLING</td>
<td>74.00</td>
<td></td>
</tr>
<tr>
<td>TAMALES</td>
<td>HOT HOLD UNIT</td>
<td>149.00</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:
ALL HOT HOLDING AND COLD HOLDING UNITS WORKING OKAY.
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 9/26/2018. 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:

- [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