

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org



**OFFICIAL INSPECTION REPORT**

Facility FA0200280 - COURT'S LOUNGE		Site Address 2425 S BASCOM AV, SAN JOSE, CA 95008	Inspection Date 04/19/2019
Program PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QUENNEVILLE, EDMUND NC	Inspection Time 14:00 - 16:15
Inspected By LOC TRAN	Inspection Type FOLLOW-UP INSPECTION	Consent By JOEY	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/18/2019

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**This violation found not in compliance on 04/19/2019. See details below.**

Follow-up By  
04/19/2019

Cited On: 04/18/2019

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

**This violation found not in compliance on 04/19/2019. See details below.**

Follow-up By  
04/19/2019

Cited On: 04/19/2019

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

**Inspector Observations: FOUND 4 ROACHES SLOWLY MOVING AND POSSIBLY DYING UNDER THE BAR AREA. FOUND TRAPS PLACED AND NO IN THE TRAPS. SERVICE WAS PROVIDED IN THE MORNING AT 4/19/19. [CA] CONTINUE TO MONITOR AND ABATE THE ROACH PROBLEM. DUE THE PRESENCE OF LIVE ROACHES, A SECOND FOLLOWUP INSPECTION WILL BE REQUIRED WITHIN 30 DAYS AND WILL BE UNANNOUNCED. THE MGR, JOEY, IS AWAY OF THE SUBSEQUENT FOLLOWUP INSPECTION AND IT'S FEE OF \$219 PER HOUR.**

**Minor Violations**

Cited On: 04/18/2019

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**This violation found not in compliance on 04/19/2019. See details below.**

Cited On: 04/19/2019

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: THE BAR AREA STILL HAS HEAVY FOOD AND DUST DEBRIS UNDER THE BAR AREA AND ALONG THE WALLS. [CA] CLEAN THE FLOOR AREA, THE WALLS, AND IN THE EQUIPMENT AND CABINETS OF THE BAR AREA AND IN THE BACK STORAGE AREA.**

**Measured Observations**

N/A

**Overall Comments:**

**THE FOLLOWUP INSPECTION WILL BE CONDUCTED BETWEEN 5/6/19 - 5/19/19.**

**GLUE TRAPS WERE PLACED THROUGH OUT THE BAR AREA, BY THE PEST CONTROL SERVICE COMPANY. BOTH THE OPERATOR AND THE PEST CONTROL SERVICE COMPANY SHOULD MONITOR THE TRAPS FREQUENTLY TO DETERMINE IF THE INTEGRATED PEST CONTROL SERVICE AND THE CLEANING IS ADEQUATE TO CONTROL AND ABATE THE ROACH PROBLEM.**

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<b>Program</b> PR0302127 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> QUENNEVILLE, EDMUND NOEL	<b>Inspection Time</b> 14:00 - 16:15

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 **5/3/2019**. 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.

## 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:** TAMMY, BARTENDER

**Signed On:** April 19, 2019