

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 FA0251073 - SOGO TOFU - Retail side		Site Address 1610 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 10/31/2024
Program PR0374292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SOGO TOFU INC	Inspection Time 14:45 - 15:30
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By STEVE CHUNG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/29/2024

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

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/29/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/31/2024

Minor Violations

Cited On: 10/29/2024

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

Compliance of this violation has been verified on: 10/31/2024

Cited On: 10/29/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Compliance of this violation has been verified on: 10/31/2024

Measured Observations

N/A

Overall Comments:

Follow-up inspection conducted due to improper holding temperatures, improper use of TPHC, inadequate supply of cold water, and cockroach activity.

The following MAJOR violations have been corrected:

K07M - Improper Holding Temperatures

- Measured all food at proper cold holding temperatures of 41F or below.

K08M - Improper Use of TPHC

- Observed all food items are properly time labeled and maintained using TPHC.

- Facility started using a time log to maintain potentially hazardous foods using time.

K23 - Cockroach activity

- Observed wall in the kitchen area has been cleaned and dead cockroach removed.

- Continue to clean and maintain facility.

K30 - Proper storage of dry bulk food

- Observed dry food in the back storage has been placed on pallets and other approved storage racks.

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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 **11/14/2024**. 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: STEVE CHUNG
OWNER
Signed On: October 31, 2024