

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 FA0284248 - VITALITY BOWLS #029		Site Address 5660 COTTLE RD 030, SAN JOSE, CA 95123		Inspection Date 01/03/2025		Placard Color & Score GREEN 95		
Program PR0426352 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THE HOM FAMILY CORPORA		Inspection Time 09:15 - 10:25			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BRIAN HOM				FSC Brian Hom 11/16/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Back prep cooler inserts measured to have:

-Hummus at 45F

-Eggs at 43F

-Sliced cheese at 46F

-Chicken at 46F

-Roast beef at 45F

All PHFs in under the counter portion of cooler measured to be 41F -42F(see measured observations)

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Operator turned cooler setting to lower temperature.

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: Gasket on 1 door upright cooler observed to be fraying. [CA] Replace gasket.

Scoops in horizontal freezer observed to have handles in direct contact with food.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hummus	Back prep cooler (inserts)	44.00 Fahrenheit	
Quinoa	1 door upright cooler	200.00 Fahrenheit	
Cut melon	1 door under the counter cooler	40.00 Fahrenheit	
Hot water	3-comp sink	121.00 Fahrenheit	
Berry blend	Upright 2 door freezer	22.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hummus	Back prep cooler (reach in)	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Roast beef	Back prep cooler (inserts)	45.00 Fahrenheit	
Chicken	Back prep cooler (reach in)	42.00 Fahrenheit	
Coconut blend	Horizontal freezer	24.00 Fahrenheit	
Cut melon	Side prep cooler	40.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Sliced cheese	Back prep cooler (inserts)	46.00 Fahrenheit	
Roast beef	Back prep cooler (reach in)	41.00 Fahrenheit	
Chicken	Back prep cooler (inserts)	46.00 Fahrenheit	
Chia pudding	Side prep cooler	41.00 Fahrenheit	
Milk	Front 1 door under the counter cooler	39.00 Fahrenheit	

Overall Comments:

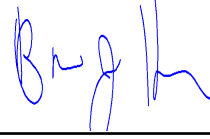
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **1/17/2025**. 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: Brian Hom
Owner
Signed On: January 03, 2025