

# 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 FA0285417 - BOLTIFUL FRESH KITCHEN	Site Address 1078 E BROKAW RD 40, SAN JOSE, CA 95131	Inspection Date 04/25/2024
Program PR0427890 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name TEAMBOWL ONE LLC	Inspection Time 10:00 - 10:45
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By RICKY TONG

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Measured the hot water temperature at a maximum of 105 F from all sinks within the facility. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. [COS] Hot water heater temperature increased.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed broken cove base tiles behind the under counter warewashing machine floor drain. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
ambient temp	3 door upright fridge	38.00 Fahrenheit	
ambient temp	2 door reach in fridge	40.00 Fahrenheit	
hot water	3 comp, prep, mop sink	105.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
quat sanitizer	3 comp sink	200.00 PPM	
ambient temp	walk in fridge	39.00 Fahrenheit	
ambient temp	one door reach in fridge	40.00 Fahrenheit	

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME: Boltiful Fresh Kitchen**

**NEW OWNER: TeamBowl One LLC**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit.**

**The permit category for this facility is FP11**

**An invoice for the permit fee in the amount of \$1,540.00 will be mailed to the billing address on the application.**

**Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 5/1/2024 - 4/31/2025**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

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**Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 4/25/2024**

**\*Food safety manager certificate has been obtained. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **5/9/2024**. 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



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**Received By:** Ricky Tong  
Owner  
**Signed On:** April 25, 2024