

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 FA0258421 - THE NEST ASIAN BISTRO		Site Address 312 S 3RD ST, SAN JOSE, CA 95112	Inspection Date 02/13/2026
Program PR0378360 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE NEST ASIAN BISTRO	Inspection Time 13:20 - 14:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By SANSANEE	

Placard Color & Score GREEN N/A
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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:

A single dead cockroach was observed on the wall above the large window near the ice machine.

[CA] Ensure to clean and sanitize the affected area of dead cockroaches.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

The one door upright freezer near the storage room is not maintaining an ambient temperature of 41F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, replace, or service the unit.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The prep sink and handwash sink waste pipes lacked an air gap at the floor sink.

[CA] Equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

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

Inspector Observations:

Facility has unapproved wall finishes at the walls near the ice machine.

[CA] The walls shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. Provide an approved finish. Submit a proposed material to district specialist.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient Air	One Door Upright Freezer	60.00 Fahrenheit	
Ambient Air	Three Door Kegirator	39.00 Fahrenheit	
Ambient Air	Two Door Upright Cooler	38.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Samuthr

NEW OWNER: Sermsup 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 \$1,580.00 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: 03/01/26 - 02/28/27 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. 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 02/13/26*

** Facility has a basement, however, requester states that they will not have access to the basement and will not use it. The water heater is located in the basement. In future event of the basement being used it shall only be for the storage of unopened non Potentially Hazardous Foods in their original containers. Basement is accessible via trap doors on the back side of the building.*

**Permit condition: None*

**Obtain food safety manager certificate within 60 days. 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 **2/27/2026**. 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: Sansanee
Owner
Signed On: February 13, 2026