

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 FA0208119 - TPS LIQUOR INC		Site Address 2507 S KING RD, SAN JOSE, CA 95121		Inspection Date 10/13/2026		Placard Color & Score GREEN 83		
Program PR0303976 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name TPS LIQUORS INC		Inspection Time 14:45 - 15:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By HARJINDER SINGH				FSC Exempt

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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				N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208119 - TPS LIQUOR INC	Site Address 2507 S KING RD, SAN JOSE, CA 95121	Inspection Date 10/13/2026
Program PR0303976 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name TPS LIQUORS INC	Inspection Time 14:45 - 15:45
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Accumulation of dark colored grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning

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

Inspector Observations: Maximum water temperature at 2 comp sink and mop sink measured at 116F.

[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.

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

Inspector Observations: Small flies observed near mop sink.

[CA]: Remove flies.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility uses Chlorine as a sanitizer but does not have a testing method to measure sanitizer level.

[CA]: Provide a testing method (ie test strips) for measuring Chlorine sanitizer level.

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: Front entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed.

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

Inspector Observations: Some ceiling panels at back area near 2 comp sink and mop sink were in disrepair/have gaps and holes.

[CA]: Ceiling panels shall be in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Unapproved household water heater installed.

Facility bags ice on site is required to upgrade 2 comp sink to a 3 comp sink and install a hand wash station.

[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Follow-up By
04/13/2027

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0208119 - TPS LIQUOR INC	Site Address 2507 S KING RD, SAN JOSE, CA 95121	Inspection Date 10/13/2026
Program PR0303976 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name TPS LIQUORS INC	Inspection Time 14:45 - 15:45

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	aisle fridge	40.00 Fahrenheit	
milk	aisle fridge	41.00 Fahrenheit	
ice cream	3 door freezer	-8.00 Fahrenheit	
water	hand sink restroom	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: KING LIQUOR

NEW OWNER: GP LIQUOR LLC

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

The permit category for this facility is FP06. An invoice for the permit fee in the amount of \$757.00 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: 11/01/26 - 10/31/27. 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 10/13/26*

IMPORTANT NOTES:

-FACILITY INSTALLED A HOUSEHOLD WATER HEATER.

-FACILITY BAGS ICE ON SITE.

-FACILITY SHALL UPGRADE THE 2 COMP SINK TO A 3 COMP SINK, INSTALL A HAND SINK, AND INSTALL A COMMERCIAL GRADE WATER HEATER THAT IS ADEQUATELY SIZED FOR THE FACILITY'S SINKS.

FACILITY SHALL SUBMIT PLANS TO DEH PLAN CHECK PRIOR TO INSTALLATION OF REQUIRED EQUIPMENT STATED ABOVE. ENSURE FINAL INSPECTION BY PLAN CHECK IS COMPLETED 6 MONTHS FROM TODAY (04/13/2027).

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

EXIT INTERVIEW CONDUCTED WITH OWNER HARJINDER BUT HE NEEDED TO LEAVE PRIOR TO COMPLETING REPORT. REPORT TO BE EMAILED TO OWNER.

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 **10/27/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208119 - TPS LIQUOR INC	Site Address 2507 S KING RD, SAN JOSE, CA 95121	Inspection Date 10/13/2026
Program PR0303976 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name TPS LIQUORS INC	Inspection Time 14:45 - 15:45

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: Sahil Sahil
Cashier

Signed On: October 13, 2026