

**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**

<b>Facility</b> FA0211972 - TOGO'S # 332695		<b>Site Address</b> 2830 BENTON ST, SANTA CLARA, CA 95050		<b>Inspection Date</b> 08/07/2024	
<b>Program</b> PR0303033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> THE TASTE OF PPANG INC.		<b>Inspection Time</b> 15:45 - 16:10
<b>Inspected By</b> FARHAD AMIR-EBRAHIMI	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VERONICA MORERIA			

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/01/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 08/07/2024**

Cited On: 08/01/2024

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

**Compliance of this violation has been verified on: 08/07/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Cheese	Line cooler	41.00 Fahrenheit	

**Overall Comments:**

*All soap dispensers are now functioning. Keep all dispensers supplied and functioning.*

*The middle line cooler is now at 41F. Monitor and maintain all coolers at 41F or cooler.*

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 **8/21/2024**. 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:** Veronica Moreria

**Signed On:** August 07, 2024