

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 FA0240198 - SHIN'S TOFU HOUSE		Site Address 1701 LUNDY AV 160, SAN JOSE, CA 95131		Inspection Date 05/19/2026	
Program PR0340231 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHIN, SUNGEUN		Inspection Time 14:30 - 16:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SOOHYUN JUNG	FSC YOUNG OH 12-16-26		

Placard Color & Score
GREEN
61

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		
K06 Adequate handwash facilities supplied, accessible		X		X			S
K07 Proper hot and cold holding temperatures		X		X			S
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		
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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	X	X

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

Comments and Observations

Major Violations

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

Inspector Observations: MISSING PAPER TOWELS AT THE ONLY HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE PAPER TOWELS AT ALL TIMES. COS

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

Inspector Observations: FOUND THE BUTTER, THE DUMPLINGS, CRAB AND HAM AT 50F STORED IN THE SERVICE REFRIGERATOR CLOSER TO THE COOK LINE FOR OVER 4 HRS. FOUND THE FISH CAKE AT 92F AND THE COOKED NOODLES AT 87F STORED ON THE COUNTER IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE REST OF THE FOOD WAS RELOCATED TO A WORKING REFRIGERATOR.

SEE VC&D.

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: FOUND THE HOT WATER AT THE 3 COMPARTMENT SINK AT 110F. [CA] PROVIDE HOT WATER AT 120F MINIMUM

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A FEW CONTAINERS WITH FOOD (RICE, ONIONS) STORED ON THE FLOOR IN THE KITCHEN AND DRY STORAGE ROOM. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: REPEAT VIOLATION:

MISSING TEST STRIPS TO MEASURE 100PPM CHLORINE SANITIZER AT THE 3 COMPARTMENT SINK. [CA] PROVIDE TEST STRIPS.

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 SERVICE REFRIGERATOR CLOSEST TO THE COOKING RANGE IS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST THE REFRIGERATOR SO THAT IT CAN KEEP THE FOOD AT 41F OR BELOW.

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: FOUND A PLASTIC BOWL BEING USED TO SCOOP THE RICE IN THE WORKING CONTAINER [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: ONE OF THE LIGHTS AT THE HOOD IS NOT WORKING. [CA] REPAIR THE LIGHT AND REMOVE THE ATTACHED LIGHT WITH THE ELECTRIC CABLES.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: REPEAT VIOLATION

MISSING A PROBE TYPE THERMOMETER TO MEASURE THE INTERNAL TEMPERATURE OF THE FOOD AND A THERMOMETERS FOR THE REACH IN REFRIGERATORS. [CA] PROVIDE THERMOMETERS.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: REPEAT VIOLATION:

FOUND A COUPLE OF WIPING CLOTHS STORED ON THE COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: FOUND THE FLOORS IN THE DRY STORAGE ROOM WITH FOOD DEBRIS. [CA] CLEAN THE FLOORS MORE OFTEN.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING HAND WASH SIGNS IN THE RESTROOM. [CA] PROVIDE SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BEANS SPROUTS	REACH IN REFRIGERATOR	38.00 Fahrenheit	
PORK	REACH IN FREEZER	5.00 Fahrenheit	
FISH CAKE	ON THE COUNTER	92.00 Fahrenheit	
SEAFOOD	REACH IN FREEZER	5.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CRAB, HAM, DUMPLINGS	SERVICE REFRIGERATOR	50.00 Fahrenheit	
BUTTER	SERVICE REFRIGERATOR	50.00 Fahrenheit	
BEEF	COOKING TEMP	190.00 Fahrenheit	
COOKED NOODLES	ON THE COUNTER	87.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

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 **6/2/2026**. 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.

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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: PETER SHIN
OWNER

Signed On: May 19, 2026