

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 06/26/2024 |
| Program PR0340231 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | Owner Name SHIN, SUNGEUN | Inspection Time 16:15 - 16:50 |
| Inspected By FRANK LEONG | Inspection Type FOLLOW-UP INSPECTION | Consent By PETER SHIN | |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Minor Violations

Cited On: 06/12/2024

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

This violation found not in compliance on 06/26/2024. See details below.

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Cited On: 06/12/2024

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

Compliance of this violation has been verified on: 06/26/2024

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash facilities and improper holding temperatures.

The following major violations have been corrected:

K06M - Inadequate handwash facilities

- Observed kitchen handwash station is provided with hand soap, paper towels, and hot water.

K07M - Improper holding temperatures

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- **Measured all potentially hazardous foods at 41F and below.**

- **By the reach in refrigerator, measured ambient air temperature of 2 door prep unit at 44F. Ensure equipment is fully-functioning and able to maintain potentially hazardous foods at 41F or below.**

The following violation needs attention:

K35 - Unapproved equipment

- **Observed installed AC unit is plumbed/draining to the 3 compartment sink.**

- **Discussed with operator to move drainage of the AC unit to a floor sink.**

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 **7/10/2024**. 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: PETER SHIN
OWNER

Signed On: June 26, 2024