

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 FA0255424 - STRAITS RESTAURANT		Site Address 333 SANTANA ROW 1100, SAN JOSE, CA 95128	Inspection Date 12/03/2025
Program PR0372977 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name STRAITS SANTANA ROW LL	Inspection Time 12:30 - 13:30
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By XU ZHANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SHRIMPS	PREP COOLER	38.00 Fahrenheit	
TOMATOES	PREP COOLER	38.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER BAR	100.00 PPM	

Overall Comments:

During a follow up inspection following violations were corrected:

- Both hand washing sinks in a bar area has soap dispensers.
- Both bar dishwashers are working.
- No leakage from a dishwasher.
- Food prep cooler was measured 41F and below.
- Time marking sticker on the rice container.

Facility is planning to replace equipments and remodel. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380).

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 **12/17/2025**. 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: XU ZHANG
MANAGER
Signed On: December 03, 2025