

# 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><br>FA0208159 - TESKE'S GERMANIA RESTAURANT                      |  | <b>Site Address</b><br>255 N 1ST ST, SAN JOSE, CA 95113 |                                              | <b>Inspection Date</b><br>08/27/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>70</b> </div> |  |                          |
| <b>Program</b><br>PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                         | <b>Owner Name</b><br>HANS BAUMANN ENTERPRISE |                                      | <b>Inspection Time</b><br>11:30 - 13:30 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                              | <b>Consent By</b><br>GREG            |                                         |                                                                                                                                                                |  | <b>FSC</b> Not Available |

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | 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  |       |       |        |     |     |     |
| 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                                                        | X   |     |
| 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                              |     |     |
| 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 |     |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                                  |                                  |
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| Program<br>PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>HANS BAUMANN ENTERPRISES INC       | Inspection Time<br>11:30 - 13:30 |
| K48                                                                      | Plan review                       |                                                  | X                                |
| K49                                                                      | Permits available                 |                                                  | X                                |
| K58                                                                      | Placard properly displayed/posted |                                                  |                                  |

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

*PHFs in the steam table were measured between 115-130F. Per Scott, foods were reheated on the stove and placed into the steam table about 2 hours prior.*

*[CA] PHFs shall be held at 41°F or below or at 135°F or above.*

*[COS] Items were reheated on the stove to 165F.*

### Minor Violations

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

#### Inspector Observations:

*1. Facility does not have a food safety certificate available upon request.*

*[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Food Safety Training and Examination Providers Handout provided. Failure to comply may result in further enforcement actions from this department.*

*2. No food handler cards were available upon request.*

*[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

#### Inspector Observations:

*Written procedures for keeping potatoes out of temperature control are not available.*

*[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

*TPHC written guidelines were provided.*

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

#### Inspector Observations:

*Water at the men's restroom handwash sink measured at a maximum of 73F.*

*[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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

#### Inspector Observations:

*A few dead American and Oriental Cockroaches were observed along the perimeter of the basement. Per Greg, they had pest control service recently and it indicated there was no activity.*

*[CA] Clean and sanitize area of dead cockroaches.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

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**Inspector Observations:**

**Raw chicken stored above raw pork in the walk in cooler.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations:**

**Facility is storing ice meant for consumption in black trash bags on the floor in the walk in freezer downstairs.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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

**Inspector Observations:**

**1. The wall behind the three compartment sink facing the bar seating is in disrepair.**

**2. Ceilings of the hallway and warewash room are unfinished.**

**[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. Provide an approved finish for the ceilings.**

**3. Flooring throughout facility is in general disrepair.**

**[CA] All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Repair or replace the deteriorated flooring with approved materials.**

**4. Flooring in restrooms lack a cove base.**

**5. The bar has top set rubber cove base.**

**[CA] Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.**

**Consult with District Specialist or Plan Check Unit for proposed materials prior to installation/repair.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:**

**Facility has passed permit condition deadline to submit plans within 30 days and have final inspection done within 3 months for the installation of a mop sink and handwash sink at the bar.**

**Note: A letter requesting revisions was sent on 5/28/2026.**

**[CA] Submit requested revisions to proceed with plan check process. Ensure to complete plan check requirements.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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## Inspector Observations:

### --48 HOUR NOTICE--

**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,975.00 Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

Follow-up By  
08/31/2026

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                 | Location             | Measurement       | Comments    |
|----------------------|----------------------|-------------------|-------------|
| Pork Shank           | Oven                 | 149.00 Fahrenheit | Hot Holding |
| Breaded Veal         | Drawer Cooler        | 40.00 Fahrenheit  |             |
| Cooked Onions        | Prep Cooler          | 39.00 Fahrenheit  |             |
| Water                | Two Compartment Sink | 120.00 Fahrenheit |             |
| Baked Salmon         | Walk in Cooler       | 39.00 Fahrenheit  |             |
| Potatoes             | Counter              | 79.00 Fahrenheit  | TPHC        |
| Bier braised onions  | Prep Table           | 149.00 Fahrenheit | Cooling     |
| Chlorine - Sanitizer | Upright Dishwasher   | 50.00 PPM         |             |
| Goulash              | Steam Table          | 115.00 Fahrenheit | Reheated    |
| Sausage              | Prep Cooler          | 40.00 Fahrenheit  |             |
| Sausage              | Prep Cooler          | 40.00 Fahrenheit  |             |
| Water                | Handwash Sink        | 100.00 Fahrenheit |             |
| Pea Soup             | Steam Table          | 130.00 Fahrenheit | Reheated    |

## Overall Comments:

### Notes:

**- Facility's submitted plan check service request (SR0884396) was not approved as of May 28th, 2026. Facility must complete plan check requirements per permit conditions. Ensure to submit revisions to our plan check unit to complete plan check process.**

**- Greg asked if permit fees paid in October of 2025 may be applied to the permit fees issued after the Change of Ownership in January of 2026.**

**- Joint inspection with I. Alejo**

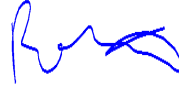
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/10/2026**. 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 |



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**Received By:** Greg  
Owner  
**Signed On:** August 27, 2026