

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 FA0208681 - THE SKEWER BAR	Site Address 3082 LANDESS AV, SAN JOSE, CA 95132	Inspection Date 10/02/2025
Program PR0304551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHENG LU	Inspection Time 15:00 - 16:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ZHU XIAO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/10/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/02/2025

Cited On: 09/10/2025

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

Compliance of this violation has been verified on: 10/02/2025

Cited On: 09/10/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 10/02/2025

Minor Violations

Cited On: 10/02/2025

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)

Inspector Observations: Repeated violation: Raw food products like shell eggs were stored above ready to eat food products inside the upright fridge.

[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
10/02/2025

Cited On: 10/02/2025

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Cited On: 10/02/2025

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: There is a gap between the screen door and the concrete floor in the back door.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

Follow-up By
10/02/2025

Measured Observations

Item	Location	Measurement	Comments
Chicken	Preparation fridge	35.00 Fahrenheit	
Beef	Walk-in cooler	34.00 Fahrenheit	
Shell eggs	Walk0-in cooler	38.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 Fahrenheit	

Overall Comments:

Note: 1. This follow-up inspection is conducted before the official opening time of the restaurant.

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2. This follow-up inspection is conducted for the routine inspection conducted on 09/10/2025. The facility was issued a conditional pass for the lack of supplies on the handwash stations and for employees failing to wash hand when it was needed. During today's follow-up inspection, both violations were observed to be corrected. Therefore, the facility is issued a green placard. However, the above repeated and new violations must be corrected immediately as well.

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 **10/16/2025**. 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: Zhu Xiao
Person in Charge
Signed On: October 02, 2025