

**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 FA0262297 - HOME EAT		Site Address 88 S 4TH ST 150, SAN JOSE, CA 95112		Inspection Date 03/22/2024	
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOME EAT, LLC		Inspection Time 15:00 - 16:00
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION		Consent By MARCUS		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Metal shelve near hand wash sink in cookline is broken with a big hole.**

**[CA] Repair shelve. Ensure surface is easily cleanable and smooth.**

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: Ambient temperature for 4 doors display fridge measured at 53F in the front.**

**Ambient temperature for 2 doors counter+ open top fridge measured at 47F across from cookline next to cookline hand sink.**

**[CA] Repair fridge and maintain 41F for cold holding PHF.**

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

**Inspector Observations: Broken light shield in the dishmachine area.**

**[CA] Repair light shield.**

**[COS] light shield repaired.**

**Missing 1 light inhiels= walk-in fridge 2.**

**[CA] Replace light.**

**[COS] repair light**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Slow drainage and slow leaking for hand wash sink near dishmachine area.**

**[CA] Investigate and repair slow leak and slow drainage.**

**Slow drainage for hand wash sink near display case area.**

**Floor sink at cookline hand wash sink slow drainage.**

**[CA] Unclog drain.**

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

**Inspector Observations: Grease built up on the floor near fryer and cookline.**

**[CA] clean and maintain floor.**

**Performance-Based Inspection Questions**

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Hand wash sink in front for display case area	100.00 Fahrenheit	
Water	Hand wash sink near dishmachine	100.00 Fahrenheit	
Ambient temperature	3 doors open top counter fridge	41.00 Fahrenheit	
Ambient temperature	5 fridge drawer counter fridge	41.00 Fahrenheit	
Ambient temperature	4 drawers counter fridge under stove	32.00 Fahrenheit	
Water	Hand wash sink bar area	102.00 Fahrenheit	
Ambient temperature	3 doors open top +counter fridge	39.00 Fahrenheit	
Water	3 compartment sink bar area	120.00 Fahrenheit	
Water	Hand wash sink near cookline	100.00 Fahrenheit	
Water	Hand wash sink male restroom	100.00 Fahrenheit	
Ambient temperature	3 doors open top counter fridge	41.00 Fahrenheit	
Water	3 compartment sink kitchen area	121.00 Fahrenheit	
Ambient temperature	2 doors fridge bar area	32.00 Fahrenheit	
Ambient temperature	Walk-in fridge 2	35.00 Fahrenheit	
Ambient temperature	4 doors display case fridge	53.00 Fahrenheit	
Water	2 compartment sink	130.00 Fahrenheit	
Water	Hand wash sink female restroom	100.00 Fahrenheit	
Eggs	Walk-in fridge 1	37.00 Fahrenheit	
Ambient temperature	2 doors fridge bar area	41.00 Fahrenheit	
Ambient temperature	2 doors open top+ counter fridge	47.00 Fahrenheit	

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: HOME EAT**

**NEW OWNER: HOME EAT, LLC**

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,679.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 04/01/2024 - 03/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 03/22/24*

*\*Permit condition: N/A*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **4/5/2024**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Macus Yang  
Owner

**Signed On:** March 27, 2024