

# 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 FA0302333 - SCRATCH COOKERY INC	Site Address 30 FOUNTAIN ALLEY 150, SAN JOSE, CA 95113	Inspection Date 02/03/2026
Program PR0444284 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SCRATCH COOKERY INC	Inspection Time 13:35 - 14:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA

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

#### Major Violations

N/A

#### Minor Violations

Cited On: 02/03/2026

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

#### Inspector Observations:

**The high temperature dishwasher was measured at a maximum of 145F with use of a ThermoWorks DishTemp, 150F with department provided thermolabels, and 160f with facility provided thermolabels.**

**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). Ensure unit is functioning properly prior to use.**

**[SA] Facility to manually warewash items until unit is repaired.**

#### Measured Observations

Item	Location	Measurement	Comments
Water	High Temperature Dishwasher	145.60 Fahrenheit	DishTemp
Water	High Temperature Dishwasher	150.00 Fahrenheit	Department provided thermolabels
Water	High Temperature Dishwasher	160.00 Fahrenheit	Facility provided thermolabels

#### Overall Comments:

**This is the first follow up inspection after the routine inspection to verify compliance with violation K14. As a reminder the first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**

#### Observations:

**K14: The high temperature dishwasher was measured at a maximum of 145F with use of a ThermoWorks DishTemp, 150F with department provided thermolabels, and 160f with facility provided thermolabels.**

**Ensure unit is functioning properly prior to use.**

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 2/17/2026. 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:** Maria  
Manager

**Signed On:** February 03, 2026