

# 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<br>FA0207588 - ALPHA PHI SORORITY                               |                                         | Site Address<br>210 S 10TH ST, SAN JOSE, CA 95112 | Inspection Date<br>05/13/2026    |
| Program<br>PR0301590 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                         | Owner Name<br>ALPHA PHI SORORITY                  | Inspection Time<br>11:00 - 11:30 |
| Inspected By<br>ALEXANDER ALFARO                                         | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>DARRIN                              |                                  |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 05/13/2026

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

#### Inspector Observations:

**Repeat Violation: The floor and wall near the dishwasher is deteriorated and has gaps. The paint and drywall are peeling, there are gaps covered by meshing and expandable foam.**

**[CA] Walls and/or floors in food preparation area shall be kept clean and in good repair. Repair the walls and floors with approved materials that are smooth, durable, nonabsorbent, and easily cleanable.**

#### Measured Observations

N/A

#### Overall Comments:

**This is the first follow up inspection to verify compliance with K23 - Vermin.**

#### Observations:

**- No evidence of vermin observed verified through lack of live bodies, dead bodies, droppings, urine stains, gnawing, rub marks, or nesting.**

**- Gaps around pipes under the warewash sink are still present. Gaps and holes under the dishwasher are also present. Observed a few catch traps inside the kitchen. Per chef, they are unaware if the facility is serviced by professional pest control.**

**Continue to correct any and all pending violations.**

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 **5/27/2026**. 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.

#### 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: Darrin  
Chef  
Signed On: May 13, 2026