

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 06/04/2026		Placard Color & Score YELLOW 49		
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOME EAT, LLC		Inspection Time 12:50 - 15:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By BELLA				FSC Zhaokun Yang 4/27/2028

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		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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	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		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		
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

1. The handwash station near the warewash station lacked paper towels.

2. The handwash station at the bar was missing paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Staff restocked the handwash stations.

3. Facility has removed the handwash sink in the bar and is using the 1st basin of the bar three compartment sink.

[CA] Reinstall the handwash sink.

4. The handwash sink at the main cookline is inoperable due to a large leak at the waste pipe. Staff uninstalled the sink at time of the inspection.

[CA] All food facilities shall provide an operable handwashing station.

[SA] Staff to use the handwash sink near the warewash room. Reinstall and repair the handwash sink within 24 hours.

Follow-up By
06/11/2026

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

Inspector Observations:

Cooked PHFs were found in a storage room in the back shared hallway measuring between 90-100F. Per cook, they heated the foods about 1 hour prior.

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

[COS] Items were moved inside and placed into coolers to cool down.

Follow-up By
06/11/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Facility's water heater stopped working during the inspection. Water measured at <100F at all plumbing fixtures. The water heater stated there was a blocked exhaust and that water heating was disabled. Tank temperature read at 81F.

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

[COS] Staff turned the water heater on and off. Water heater began working and hot water was returned to plumbing fixtures at time of the inspection.

Follow-up By
06/11/2026

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations:

PHFs were found cooling in plastic bins with tight fitting lids on at ambient temperature.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Items were moved into walk in coolers to cool down and had the lids taken off.

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:

Staff were observed drying dishes with clean cloth towels.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Two floor sinks in the kitchen were clogged and not draining. No active back up observed.

**Follow-up By
06/11/2026**

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[SA] Staff cleaned out the floor sinks. Ensure floor sink are draining adequately. Follow up within 24 hours.

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

Inspector Observations:

Facility was storing PHFs in a storage room off the shared hallway outside the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

[COS] Items were moved inside the permitted facility.

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

Inspector Observations:

The surfaces of refrigeration equipment and soap dispensers in the cookline have an accumulation of grease and grime.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

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Inspector Observations:

1. Food containers in the dry storage room are in disrepair being broken or cracked.

[CA] Maintian equipment in good repair. Replace equipment when needed.

2. Facility is using cardboard to line shelves of the dry storage room and the walk in coolers.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Facility is using a bowl as a scooper in the rice bin.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet wiping cloths were observed along prep counters at the cookline.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

The three compartment sink next to the dishwasher has had the faucets removed.

[CA] Repair plumbing fixture and maintain in clean and good repair. Reinstall the faucets.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Facility is storing old car seats and other unused items in the refuse room.

[CA] Refuse enclosure shall be kept clean and free of debris to prevent vermin harborage.

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:

Repeat Violation: Old equipment stored in the back of the facility.

[CA] Remove unused equipment to prevent the harborage of vermin.

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

Inspector Observations:

1. The walls and floors of the cookline area have an accumualtion of food debris anf grease.

[CA] Maintain the floors, walls, and ceilings of the facility clean.

2. The FRP near the secondary cookline and the first walk in cooler is detaching.

[CA] Maintain the floors, walls, and ceilings of the facility in good repair.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Storage Room	90.00 Fahrenheit	Cooling 1 hour
Water	Two Compartment Prep Sink	76.00 Fahrenheit	
Beef	Upright Freezer	8.00 Fahrenheit	IR
Beef	Prep Cooler	49.00 Fahrenheit	Cooling 4 hours
Chicken	Display Cooler	56.00 Fahrenheit	TPHC
Chicken	Upright Freezer	10.00 Fahrenheit	IR
Chicken	Walk in Cooler	40.00 Fahrenheit	
Chicken	Walk in Cooler	38.00 Fahrenheit	
Shrimp	Prep Cooler	41.00 Fahrenheit	
Shrimp	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Upright dishwasher	50.00 PPM	
Geoduck	Walk in Cooler - on ice	36.00 Fahrenheit	
Beef	Walk in Cooler	40.00 Fahrenheit	
Chicken	Prep Cooler	47.00 Fahrenheit	Cooling 3 hours
Water	Three Compartment Sink - Prep Sink	80.00 Fahrenheit	
Water	Handwash Sinks	76.00 Fahrenheit	
Chicken	Counter	100.00 Fahrenheit	TPHC

Overall Comments:

Notes:

- A follow up inspection will be conducted in 24 hours. 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.

- Per Cristal, they have moved their central kitchen operation from this location to Union City. Ensure that if supplying foods from different counties to obtain a Processed Food Registration from the California Department of Public Health - Food and Drug branch. Per Cristal, this location is self-sufficient.

- Facility has removed the fryers from the fryer cook line. Refrigerators have been removed or disconnected from the hallway and the banquet room.

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 **6/18/2026**. 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: Zhi Zhou
Owner
Signed On: June 04, 2026