

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 FA0281839 - ROSE CAFE & DONUTS		Site Address 994 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/28/2025		Placard Color & Score GREEN 83		
Program PR0422914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STEVEN KUO		Inspection Time 11:05 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By STEVE KUO				FSC STEVE KUO 6/23/2026

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						
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						
K06	Adequate handwash facilities supplied, accessible		X					N
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	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						S
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						S
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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. FRONT AREA HAND WASHING STATION LACK PAPER TOWEL DISPENSER.

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

2. HAND WASHING STATION IN THE COOKING AREA LACK SOAP DISPENSER.

3. HAND WASHING IN WAREWASH AREA LACK SOAP DISPENSER.

[CA] Provide hand washing cleanser/soap in dispenser at handwash stations at all times.

NOTE: ALL THREE HAND WASHING STATIONS IN THE KITCHEN LACK ONE SUPPLY.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: HAM CONTAINER WAS OVER STOCK IN THE PREP COOLER BOTTOM PORTION WAS MEASURED 40F BUT TOP PORTION WAS MEASURED 50F.

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

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

Inspector Observations: BOTH RESTROOM EXHAUST FANS HAS DUST DEBRIS.

[CA] Clean exhaust fans to proper ventilation.

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

Inspector Observations: DUST AND GREASE DEBRIS WAS OBSERVED ALL OVER THE FACILITY. FOCUS CLEANING UNDER AND BEHIND THE EQUIPMENTS.

[CA] Clean hard to reach areas more frequently to prevent build ups.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: HEALTH PERMIT WAS NOT POSTED.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
MILK	REFRIGERATION	40.00 Fahrenheit	
FRUIT CUPS	ICE BATH	38.00 Fahrenheit	
TOMATOES	PREP COOLER 1	38.00 Fahrenheit	
BACON	TRAY 2 - COOLING	125.00 Fahrenheit	GOES INTO REFRIGERATION
HAM	BOTTOM PORTION PREP COOLER	40.00 Fahrenheit	
TURKEY	PREP COOLER 2	40.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
HAM	TOP PORTION - PREP COOLER	50.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	THREE-COMP SINK	120.00 Fahrenheit	
BACON	TRAY 1 - COOLING	98.00 Fahrenheit	GOES INTO REFRIGERATION
CHICKEN	PREP COOLER 1	38.00 Fahrenheit	
TOMATOES	PREP COOLER 2	38.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	3-COMP SINK	100.00 PPM	

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Overall Comments:

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 **9/11/2025**. 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: STEVE KUO
PIC
Signed On: August 28, 2025