

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 FA0209876 - TOUS LES JOURS WESTGATE WEST		Site Address 5263 PROSPECT RD, SAN JOSE, CA 95129		Inspection Date 09/19/2025		Placard Color & Score GREEN 85		
Program PR0306056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TLJ SAN JOSE LLC		Inspection Time 08:00 - 09:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JAEIK LEE				FSC Hyunjoo Lee 6/16/30

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		S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals							

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		X
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Hot dog pastries placed out for consumer self-service are not in temperature control and not time-marked. [CA] Potentially hazardous foods that are not in temperature control can be subject to time. When subject to time, the food shall be time-marked with the start/end of a 4 hour period where it shall be discarded if not used/sold.*

[COS] *Employee time-marked the food with a handwritten note kept behind the front counter.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The two handwash sinks located in the back kitchen were partially obstructed by trash bins stored in front of the sinks. [CA] All handwash sinks shall be kept unobstructed and readily accessible for employees to wash their hands when required.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *1) An uncovered cream pastry with strawberries is placed in the open air cooler for consumer self-service and not protected from contamination. [CA] Food placed out for self-service shall be protected from contamination by use of a cover or sneeze guard.*

2) Single-use utensils, forks and knives, placed out for consumer self-service are not protected from contamination. The part of the utensil that touches food is exposed. [CA] Utensils placed out for consumer self-service shall be protected from consumer contamination. Examples: utensils can be covered, individually packaged, or stored in a manner where only the handles are exposed.

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

Inspector Observations: *Wiping towels in the back kitchen are observed used, reused, and stored on prep surfaces.*

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Cheese	Food prep unit insert	41.00 Fahrenheit	
Turkey sandwich	Open air cooler	41.00 Fahrenheit	
Ham	Walk-in cooler	39.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Ham	Reach-in cooler across from ovens	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Hot dogs	Reach-in cooler across from ovens	41.00 Fahrenheit	
Egg salad sandwich	Open air cooler	41.00 Fahrenheit	
Heavy cream	Walk-in cooler	39.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Milk	Reach-in cooler behind front desk	41.00 Fahrenheit	
Ham	Food prep unit insert	40.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	400.00 PPM	
Cheese	Reach-in cooler across from ovens	40.00 Fahrenheit	

Overall Comments:

First routine inspection.

Provided and discussed the following handouts with PIC: TPHC, proper manual warewashing, handwashing, refrigeration storage, and service animals in a food facility.

Discussed and explained routine inspection checklist.

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 **10/3/2025**. 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: hyunjoo Lee
Owner
Signed On: September 19, 2025