

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 FA0251073 - SOGO TOFU - Retail side		Site Address 1610 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 07/22/2025		Placard Color & Score YELLOW 61		
Program PR0374292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOGO TOFU INC		Inspection Time 15:15 - 16:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By STEVE CHUNG				FSC HOWARD LEE 01/09/2028

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						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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		X			N
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source		X		X			N
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	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		
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		
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

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

Inspector Observations: At the front counter, in the insert top of the 2 door prep unit, measured boxes of red bean pastry, vegetable pastry, and mung bean pastry stored between 60F and 68F. Per operator, potentially hazardous foods stored from 10:00am.

Follow-up By
07/25/2025

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[COS] Red bean pastry, vegetable pastry, and mung bean pastry was VC&D due to time and temperature abuse.

***This is a repeat violation from the previous inspections conducted on 11/06/2023 and 10/29/2024. Continued non-compliance will result in further enforcement including inspection fees and office hearings.**

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

Inspector Observations: At the front counter, on the counter-top, observed cooked vegetables, cooked eggplant, cooked tomato and eggs, cooked tofu, cooked bean curd, cooked string beans, cooked bean sprouts, two types of stewed tofu, rice rolls, and tofu bun sandwiches stored without time logging. Per operator, potentially hazardous foods prepared from between 11:00am and 12:00pm. At the same area, observed pan fried buns, and sticky rice shao mai stored without time logging. Per operator, pan fried buns and sticky rice shao mai stored from 1:00pm.

Follow-up By
07/25/2025

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours. Written procedures shall be readily available for review.

[SA] Cooked vegetables, cooked eggplant, cooked tomato and eggs, cooked tofu, cooked bean curd, cooked string beans, cooked bean sprouts, two types of stewed tofu, rice rolls, and tofu bun sandwiches were VC&D due to time and temperature abuse and improper use of TPHC.

***This is a repeat violation from the previous inspections conducted on 11/06/2023 and 10/29/2024. Inability to follow proper TPHC procedures will result in revocation and use of TPHC. Continued non-compliance will result in further enforcement including inspection fees and office hearings.**

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: At the retail floor, in the display refrigerator, observed mold growth in a container of cooked vegetable rolls.

Follow-up By
07/25/2025

[CA] Moldy food shall be removed immediately from use.

[COS] Container of cooked vegetable rolls were VC&D due to unsafe condition.

In the walk-in refrigerator, observed pieces of cooked tofu skin/bean curd in direct contact with moldy and unclean surfaces.

[CA] Ensure all food is kept separated and protected from unclean surfaces. Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Operator discarded pieces of cooked tofu skin/bean curd due to direct contamination.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

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Inspector Observations: Operator unable to show invoice/receipt and approved source for packages of red bean pastry, mung bean pastry, and vegetable pastry. Per operator, packaged red bean pastry, mung bean pastry, and vegetable pastry were prepared in a home and unknown if permitted.		Follow-up By 07/25/2025

[CA] Food must be from an approved source or properly documented.

[COS] Red bean pastry, mung bean pastry, and vegetable pastry was VC&D due to unapproved source.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards were expired.

[CA] Ensure all employees that handle food obtain food handler cards. Keep copies of food handler cards on site for review.

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

Inspector Observations: In the back prep area, and back storage area, observed open bags of bulk flour, soybeans, and peanuts.

[CA] Ensure all open bags of dry food are transferred to food grade containers and covered with a fitted lid.

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

Inspector Observations: Observed mold-like growth and accumulation on plastic curtains along shelving in the walk-in refrigerator.

[CA] Ensure all non-food contact surfaces are properly cleaned and sanitized.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Food obtained from approved source.

Measured Observations

Item	Location	Measurement	Comments
tofu skin/bean curd	walk-in refrigerator	40.00 Fahrenheit	
peanut soymilk	6 door reach in refrigerator (front retail)	41.00 Fahrenheit	
tea eggs	self-service display refrigerator	40.00 Fahrenheit	
hot water	2 compartment sink	120.00 Fahrenheit	
red bean pastry, vegetable pastry, and mung bean pastry	2 door prep unit (insert top)	68.00 Fahrenheit	Measured between 60F and 68F.
soymilk	6 door reach in refrigerator (front retail)	39.00 Fahrenheit	
vegetable rolls	self-service display refrigerator	41.00 Fahrenheit	
bean sprouts	walk-in refrigerator	41.00 Fahrenheit	
sticky rice	self-service display refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tofu	walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

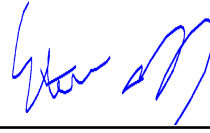
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/5/2025**. 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 CHUNG
OWNER

Signed On: July 22, 2025