

**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**

<b>Facility</b> FA0251296 - TOGOS EATERY		<b>Site Address</b> 1341 S WINCHESTER BL, SAN JOSE, CA 95128		<b>Inspection Date</b> 11/21/2024	
<b>Program</b> PR0365153 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> SUPAKAM CORP		<b>Inspection Time</b> 15:30 - 16:50
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> BRENDA CASTRO	<b>FSC</b> KATIE ZAVALA 10/21/2027		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">80</span>
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RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures		X					S
K08	Time as a public health control; procedures & records		X					S
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						
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	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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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: REPEAT VIOLATION: Food prep table next to register with tuna, bacons, mushrooms, chicken is at 48F - 50F.**

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

**[SA] Keep small portions in the units.**

Follow-up By  
11/26/2024

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

**Inspector Observations: Cut Lettuce was without time marking. Per PIC, corporation doesn't want stickers on table and they keep food at room temp for two hours. Lettuce looks old.**

**[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).**

Follow-up By  
11/26/2024

### Minor Violations

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: REPEAT VIOLATION: Drain pipe from the food prep sink is inside the floor sink.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.**

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: Dirty mop water and mop was left in the mop bucket.**

**[CA] Mop water shall be disposed of in the janitorial sink or toilet facility. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
CHICKEN	COLD HOLDING	40.00 Fahrenheit	
TOMATOES	COLD HOLDING	40.00 Fahrenheit	
CHEESE	WALK IN REFRIGERATION	40.00 Fahrenheit	
HAM	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SANITOIZER	3-COMP SINK	200.00 PPM	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
AVACADO	COLD HOLDING	40.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE 2	48.00 Fahrenheit	
TUNA	FOOD PREP TABLE 2	48.00 Fahrenheit	
BROTH	HOT HOLDING	150.00 Fahrenheit	
MUSHROOMS	FOOD PREP TABLE 2	50.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	

### Overall Comments:

**FOLLOW UP inspection will be done on 11/27/24. Please call and reschedule if not ready.**

**Please contact our Hina Wyne, REHS at 408918-3475 if you have any question. [hina.wyne@deh.sccgov.org](mailto:hina.wyne@deh.sccgov.org)**

**\*\*Subsequent follow-up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hr (minimum of 2 hours) during nonbusiness hours upon availability. \*\***

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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 **12/5/2024**. 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:** BRENDA CASTRO  
PIC

**Signed On:** November 21, 2024