

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 FA0255236 - SC SAN JOSE		Site Address 31 N MARKET ST, SAN JOSE, CA 95113	Inspection Date 03/04/2026
Program PR0372694 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SC SAN JOSE, LP	Inspection Time 17:10 - 17:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By TYLER	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/26/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 02/26/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 03/04/2026

Cited On: 02/26/2026

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

Compliance of this violation has been verified on: 03/04/2026

Minor Violations

Cited On: 03/04/2026

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations:

The yellow CONDITIONAL PASS placard was missing from the placard sleeve. Per facility management they were unaware of the placard missing. Per Doug, they will launch an investigation and go through their CCTV footage.

[CA] The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section.

Further enforcement may be required.

Measured Observations

Item	Location	Measurement	Comments
Miso Soup	Soup Warmer	160.00 Fahrenheit	
Water	Handwash Station - Outside Bar	100.00 Fahrenheit	
Softboiled Egg	Prep Cooler	40.00 Fahrenheit	
sushi Rice pH	Container	4.10 pH	Facility's pH meter used.

Overall Comments:

Onsite for the first routine inspection following several major violations observed during the routine inspection.

Observations:

K07: All PHFs were in appropriate time and temperature relationships.

K18: Facility was able to demonstrate calibration of pH meter and testing of sushi rice pH to confirm compliance with CDPH approved HACPP plan.

K21: Hot water was restored to the outside bar and restrooms. Per PIC, they had a couple parts replaced on the water heater.

K58: The yellow CONDITIONAL PASS placard was missing from the placard sleeve. Per facility management they were unaware of the placard missing. Per Doug, they will launch an investigation and go through their CCTV footage.

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Continue to correct any and all pending violations.

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 **3/18/2026**. 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: Doug
PIC
Signed On: March 04, 2026