

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 FA0271039 - THE SWEET CORNER | | Site Address 989 STORY RD 8039, SAN JOSE, CA 95121 | | Inspection Date 05/13/2025 | |
| Program PR0408942 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name THE SWEET CORNER CAFE | | Inspection Time 12:20 - 13:20 |
| Inspected By HENRY LUU | | Inspection Type LIMITED INSPECTION | | Consent By NGOC | |

| |
|--|
| Placard Color & Score GREEN N/A |
|--|

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand soap dispenser at the front hand sink failed to dispense any soap. Second hand wash station around the corner was available for use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: Numerous prepackaged bags of baked breads with sausage and baked breads with cream maintained out in ambient temperature. Owner stated that the breads were taken out for a promotion and has been out for an approximately hour. Breads measured between 50F - 55F.

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

[COS] Baked goods were returned to display refrigerator to immediately cool.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous fruit flies observed in the kitchen and front service area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed a deep fryer without prior plan approval.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Facility is under new ownership and is currently operating without a valid health permit.

New owner stated that certification and application was submitted via email to this Division. New owner provided email for review.

[CA] New owner shall submit complete facility evaluation request within 48 hours (2 business days). Failure to submit application before comply-by date will result in closure of facility and penalties fees.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

| | | |
|---|--|---|
| Facility FA0271039 - THE SWEET CORNER | Site Address 989 STORY RD 8039, SAN JOSE, CA 95121 | Inspection Date 05/13/2025 |
| Program PR0408942 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name THE SWEET CORNER CAFE INC | Inspection Time 12:20 - 13:20 |

Measured Observations

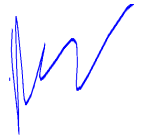
| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|-----------------|-------------------------------|--------------------|-----------------|
| Ambient | Cake display refrigerator | 41.00 Fahrenheit | |
| Hot water | Three-compartment sink | 122.00 Fahrenheit | |
| White beans | Food preparation refrigerator | 39.00 Fahrenheit | |
| Yogurt | Food preparation refrigerator | 40.00 Fahrenheit | |
| Taro paste | Food preparation refrigerator | 40.00 Fahrenheit | |
| Raw chicken | Chest freezer | 30.00 Fahrenheit | |
| Warm water | Hand wash sinks | 101.00 Fahrenheit | |
| Red bean | Food preparation refrigerator | 38.00 Fahrenheit | |
| Mung bean paste | Food preparation refrigerator | 39.00 Fahrenheit | |

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 **5/27/2025**. 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: Ngoc N.
Owner

Signed On: May 13, 2025