

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 FA0251737 - TOGOS		Site Address 1111 MERIDIAN AV 1, SAN JOSE, CA 95125		Inspection Date 07/03/2025		Placard Color & Score YELLOW 77		
Program PR0365938 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LMT FOODS, INC.		Inspection Time 15:55 - 16:55			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By LETTY				FSC Ruben Romo 6/24/26

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					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			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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Found soap dispenser inoperable at the ONLY hand wash station in back prep area. [CA] Ensure soap dispenser is operational at all times. [COS] Operator directed to change battery of soap dispenser and/or provide a soap bottle.

Follow-up By
07/08/2025

2. Found both cold/hot water valve off at the hand wash station in back prep area. Employees are aware that water valves are off, however no sign indicate hand wash station inoperable. [CA] Ensure both cold/hot water valve is on at all times. [SA] Operator demonstrated that cold/hot water valve is functional, however due to a leak, water valves were off. Operator directed to post a sign telling employees to temporary use warewash station to wash hands until repairs are made to hand wash station.

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

Inspector Observations: Major: Measured container of diced chicken holding at 60F on counter top. Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration unit.

Follow-up By
07/08/2025

Minor: Measured the following PHFs holding between 45F - 46F in 3 door cold top (left) for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: Found a few flies near sandwich prep units. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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: 1. Found cold/hot water valve off at hand wash station at back prep station.

2. Found cold water valve at 1-compartment sink.

[CA] Ensure cold/hot water valve is turned on during hours of operation.

Follow-up By
07/08/2025

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: Found one loose CO2 tank in front of walk-in-cooler. [CA] Secure CO2 tank to rigid structures to prevent any accidental discharge.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
quat	warewash	200.00 PPM	
sliced ham	3 door cold top (right)	40.00 Fahrenheit	
pastrami	1 door reach in	43.00 Fahrenheit	between 43F - 46F, diligent prep
warm water	handsink (front & RR)	100.00 Fahrenheit	handsink in back prep area both cold/hot water valve off
cheese block	1 door cold top	41.00 Fahrenheit	
shredded cheddar cheese	3 door cold top (left)	45.00 Fahrenheit	between 45F - 46F
sliced pepper jack	3 door cold top (right)	39.00 Fahrenheit	
sliced tomato	3 door cold top (left)	40.00 Fahrenheit	
meat balls	hot inserts	156.00 Fahrenheit	
diced tomato	3 door cold top (left)	46.00 Fahrenheit	diligent prep
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced ham	3 door reach in (right)	40.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/17/2025**. 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: Rachel Moreno
Cashier
Signed On: July 03, 2025