

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 FA0260353 - BEQUE	Site Address 3060 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 05/18/2026
Program PR0381582 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BEQUE, INC.	Inspection Time 15:50 - 16:40
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By HAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1) Measured the ambient temperature of the side 2-door preparation unit at 68F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue use of refrigeration unit until repaired.

2) Observed the use of domestic chest freezer. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Observed the drainpipe from the preparation sink does not drain directly to the floor sink and causes slight overflow onto the kitchen floor. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	2-door under counter	41.00 Fahrenheit	
ambient	2-door upright freezer	10.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	2-door preparation unit (side)	68.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
ambient	2-door preparation unit	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with structural review.

****OWNERSHIP CHANGE INFORMATION****

NEW FACILITY NAME: OHL SO HOUSE SC INC.

NEW OWNER: OHL SO HOUSE SC INC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,453.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for

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contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 06/01/2026 - 05/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 5/18/2026.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

NOTE: PIC unable to identify location of grease trap at the time of inspection. Per previous report, the grease trap is located outside. Ensure that grease trap is installed and serviced in accordance with local City code.

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 **6/1/2026**. 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: Hanbyul Oh
Project Manager

Signed On: May 18, 2026