

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 FA0206528 - CLEANEATS		Site Address 1597 E MERIDIAN AV E, SAN JOSE, CA 95125		Inspection Date 11/19/2025		Placard Color & Score GREEN 87		
Program PR0304042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUMBLED HUSTLER MASTE		Inspection Time 12:00 - 13:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ARTURO (C) & RON (O)				FSC Ernesto Catura 6/3/30

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						
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						
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				N
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		
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: Found ONLY hand wash station at cooks line blocked by several bottled items. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated items.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding at 102F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

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: Found hot water valve off at hand wash station located at cooks line. Operator turned on hot water valve, observed hot water provided but unable to shut off water due to knob inoperable. [CA] Ensure cold/hot water is provided at all times. [SA] Employees shall use 1-compartment sink at cooks line for purpose of hand washing until repairs area made to hand wash station.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
quinoa	rice cooker	209.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
salmon	4 door under drawer	41.00 Fahrenheit	
warm water	handsink (back & RR)	100.00 Fahrenheit	
turkey patty	cold inserts	41.00 Fahrenheit	
corn	1 door upright freezer	-1.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
rice	rice cooker	174.00 Fahrenheit	
sauce	2 door reach in	40.00 Fahrenheit	
grilled chicken	rack	86.00 Fahrenheit	process of cooling
ground turkey	2 door reach in	41.00 Fahrenheit	
rice	cold inserts	41.00 Fahrenheit	
beverage	2 door upright sliding	39.00 Fahrenheit	
water	handsink (front-when on)	100.00 Fahrenheit	
vegetables	1 door upright freezer	0.20 Fahrenheit	
mash potatoes	cold inserts	40.00 Fahrenheit	
diced chicken	4 door under drawer	41.00 Fahrenheit	
packed boxes	3 door upright	40.00 Fahrenheit	
oven chicken	rack	65.00 Fahrenheit	process of cooling
scrambled eggs	rack	64.00 Fahrenheit	process of cooling

Overall Comments:

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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 **12/3/2025**. 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: Ron Miller
Owner
Signed On: November 19, 2025