

# 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

<b>Facility</b> FA0209773 - SCRAMBL'Z ALMADEN EXPY		<b>Site Address</b> 5055 ALMADEN EX, SAN JOSE, CA 95118	<b>Inspection Date</b> 05/29/2025
<b>Program</b> PR0303616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> TS BUDDIES LLC	<b>Inspection Time</b> 09:30 - 10:00
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> RAUL	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 05/23/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 05/29/2025**

Cited On: 05/23/2025

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

**Compliance of this violation has been verified on: 05/29/2025**

Cited On: 05/23/2025

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

**Compliance of this violation has been verified on: 05/29/2025**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**Per PIC, they purchased large rubber gloves that the dishwasher puts on when handling clean dishes instead of washing hands after handling dirty. Per PIC, he will email the proposal to district inspector regarding this process for approval. Until this proposal is received and approved, employees must wash hands after handling dirty dishes and before touching clean.**

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 **6/12/2025**. 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

*Raul Coronado*

**Received By:** Raul Coronado  
Manager  
**Signed On:** May 29, 2025