

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 FA0207027 - NEM RESTAURANT		Site Address 175 S CAPITOL AV K & L, SAN JOSE, CA 95127		Inspection Date 12/12/2025		Placard Color & Score GREEN 83		
Program PR0306364 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NEM RESTAURANT INC		Inspection Time 13:00 - 14:35			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TRIET				FSC Duong Trinh 03/07/2030

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
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				N
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Observed expired Food Handler's Cards.

[Corrective Action] Maintain Food Handler's Card current and valid.

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

Inspector Observations:

1. Empty wall mounted soap dispenser at all handwash sinks. Pump bottle soap available at each handwash sinks.

Per Person-in-charge, the automatic wall mounted soap dispensers don't work.

[Corrective Action] Replace all wall mounted soap dispensers.

2. Paper towels are not stored in an enclosed paper towel dispenser in the restrooms and handwash sink at the service area.

[Corrective Action] Install an enclosed paper towel dispenser.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations:

Chlorine sanitizer in the dishwasher was measured at 0 ppm. No active warewashing at the time of inspection.

[Corrective Action] Ensure chlorine sanitizer in the dishwasher is maintained at 50 ppm.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. Heavy grime accumulation on the fan guard in the 3 sliding door upright cooler.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grease accumulation on the door of the walk-in freezer.

[Corrective Action] Thoroughly clean and maintain clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Heavy grease accumulation on the right side exhaust hood filters.

[Corrective Action] Maintain clean.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

1. Lack of self-closing device on the men's restroom door.

[Corrective Action] Install self-closing device.

2. Toilet paper not stored in the toilet paper dispenser in the women's restroom.

[Corrective Action] Stored toilet paper inside the toilet paper dispenser.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

1. Deteriorated wall at the mop sink.

[Corrective Action] Maintain wall in good condition.

2. Flooring in the dining area observed partially warped. Flooring does not appear to be commercial grade.

[Corrective Action] Ensure floors are in good condition. Install commercial grade flooring.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
beef	3 sliding door upright cooler	35.00 Fahrenheit	
hot water	3 compartment sink	127.00 Fahrenheit	
hot water	handwash sink	112.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
raw shell eggs, bean sprouts	2 sliding door upright cooler	41.00 Fahrenheit	next to ice machine
fish	2 door undercounter cooler	38.00 Fahrenheit	
egg meat cake	2 sliding door upright cooler	37.00 Fahrenheit	
fish, snail	3 door prep cooler	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 **12/26/2025**. 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: Triet Le
person in charge
Signed On: December 12, 2025