

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 FA0257762 - TIGER SUGAR SAN JOSE		Site Address 1628 HOSTETTER RD H, SAN JOSE, CA 95131		Inspection Date 05/09/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0377119 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name JSN TIGER II, LLC		Inspection Time 13:20 - 15:20			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CHRISTIE				FSC Charles Kusuma 07/26/2026

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						S
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				
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	X	
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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

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

Inspector Observations: On the stove, tapioca pearls measured at 123F. Per PIC, tapioca pearls were removed from temperature control at 12:30pm.

[CA] Potentially hazardous foods shall be held at 41°F or below or at 135°F or above.

[COS] PIC will voluntarily discard any remaining tapioca pearls after 4 hours. (4:30pm)

Minor Violations

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, 14125(b), 114141

Inspector Observations: On inner panel of ice machine, observed grime buildup.

[CA] Ensure ice machine is routinely cleaned and sanitized.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking quaternary ammonium test strips.

[CA] Provide quaternary ammonium test strips and have them readily available at all times.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet wiping cloths were stored on counters in front service area.

[CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not in use. (200ppm – quaternary ammonium)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cream mousse	3 door reach in cooler	40.00 Fahrenheit	IR
jelly boba	counter (ice bath)	40.00 Fahrenheit	
red bean	prep fridge	38.00 Fahrenheit	
tapioca pearls	stove	123.00 Fahrenheit	
whole milk	3 door upright cooler	39.00 Fahrenheit	IR
water	3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
strawberry puree	prep fridge insert	39.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
purple pudding	3 door upright cooler	38.00 Fahrenheit	
tea eggs	warmer	173.00 Fahrenheit	
tea eggs	3 door upright cooler	40.00 Fahrenheit	

Overall Comments:

Facility is currently permitted as an FP09 (RC1), however facility has started cooking tea eggs and selling them as part of their menu. If facility would like to continue cooking tea eggs they must be upgraded to an FP10 (RC2) permit and pay the annual permit fee of \$1,079.00.

Spoke with Supervisor Ed Chan over the phone. He stated that facility will immediately cease cooking tea eggs.

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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 **5/23/2024**. 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: Christie Chhoun
PIC
Signed On: May 09, 2024