

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 FA0208159 - TESKE'S GERMANIA RESTAURANT	Site Address 255 N 1ST ST, SAN JOSE, CA 95113	Inspection Date 01/21/2026
Program PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAUMANN, HANS J	Inspection Time 10:30 - 11:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By GREGORY BAUMANN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. **Two sticky traps dated for 12/29/2025 had a few dead cockroaches. No other evidence of activity observed.**

2. **An dead rodent carcass was observed in the cabinet of the outdoor handwash station. No other evidence of rodent harborage observed. No evidence of rodent activity inside the facility.**

[CA] Ensure to maintain the facility free of animals, pest, and vermin. A food facility shall not operate with an active vermin infestation.

[COS] PIC removed the dead rodent carcass. Continue to provide pest control services as required.

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

Inspector Observations:

1. **The wall behind the three compartment sink facing the bar seating is in disrepair.**

2. **Ceilings of the hallway and warewash room are unfinished.**

[CA] The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. Provide an approved finish for the ceilings.

3. **Flooring throughout facility is in general disrepair.**

[CA] All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Repair or replace the deteriorated flooring with approved materials.

4. **Flooring in restrooms lack a cove base.**

5. **The bar has top set rubber cove base.**

[CA] Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers.

Consult with District Specialist or Plan Check Unit for proposed materials prior to installation/repair.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

Facility has an outstanding balance.

[CA] Remit balance on account.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Meat	Walk in Freezer - Basement	10.00 Fahrenheit	
Water	Two Compartment Sink	120.00 Fahrenheit	
Meat	Walk in Cooler	40.00 Fahrenheit	
Beverages	Walk in Cooler - Basement	40.00 Fahrenheit	
Water	Handwash Sink - Server Station	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Teske's Germania Restaurant

NEW OWNER: Hans Baumann Ent.

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 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 contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/26 - 01/31/27 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 01/21/26*

***Permit condition:**

- Facility shall submit to our plan check unit for the addition of a mop/janitorial sink within 30 days. Final installation shall be done within 3 months.*
- Facility shall submit to our plan check unit for the addition of a handwash sink in the bar within 30 days. Final installation shall be done within 3 months.*
- Facility shall adhere to SOPs for produce washing and cooling due to lack of a food prep sink. Future produce washing or cooling violations may lead to a food prep sink required to be installed.*
- The basement area shall be for the storage of unopened non-Potentially Hazardous Foods in their original container only.*

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

** Owner to supply written document for Standard Operating Procedures for Produce Washing and PHF Cooling.*

** PIC requested a digital copy also be emailed*

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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 2/4/2026. 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: Gregory Baumann
Owner

Signed On: January 21, 2026