

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 FA0209851 - VEGETARIAN HOUSE VEGAN		Site Address 520 E SANTA CLARA ST., SAN JOSE, CA 95112		Inspection Date 03/13/2026		Placard Color & Score GREEN 91		
Program PR0305313 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VEGETARIAN HOUSE VEGAN		Inspection Time 11:15 - 12:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By THIEN				FSC Thien Lu 05/29/2027

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0209851 - VEGETARIAN HOUSE VEGAN		Site Address 520 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 03/13/2026
Program PR0305313 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VEGETARIAN HOUSE VEGAN INC	Inspection Time 11:15 - 12:30
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Sliced tomatoes were found stored on top of inserts in the top section of a prep cooler. Tomatoes measured at 46F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Tomatoes were moved to the bottom section of the cooler. Educated PIC on maintaining PHFs in the top insert below the fill line to be adequately cold held.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Repeat Violation: In the kitchen area, at the rice cookers, the rice spoon was held in water measuring at 69°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

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

Inspector Observations:

A 2 burner range was observed to be outside the exhaust hood.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

Inspector Observations:

Chlorine solution at a sanitizer bucket measured at 25 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0209851 - VEGETARIAN HOUSE VEGAN	Site Address 520 E SANTA CLARA ST, SAN JOSE, CA 95112	Inspection Date 03/13/2026
Program PR0305313 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VEGETARIAN HOUSE VEGAN INC	Inspection Time 11:15 - 12:30

Measured Observations

Item	Location	Measurement	Comments
Gyoza	Chest Freezer - Side room	2.00 Fahrenheit	IR
Vegan Beef	Upright Cooler	40.00 Fahrenheit	
Vegan Shrimp	Final Cook	160.00 Fahrenheit	
Tofu	Walk in Cooler	38.00 Fahrenheit	
Bean Sprouts	Prep Cooler	50.00 Fahrenheit	Cooling, just washed and rinsed.
Water	Two Compartment Sink	120.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Rice	Rice Cooker	160.00 Fahrenheit	
Vegan Beef	Prep Cooler	40.00 Fahrenheit	
Brown Rice	Rice Cooker	150.00 Fahrenheit	
Rice	Rice Cooker	140.00 Fahrenheit	
Fired Tofu	Upright Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Gyoza	Chest Freezers - Basement	8.00 Fahrenheit	IR
Beans	Prep Cooler	41.00 Fahrenheit	
Vegan Chicken	Chest Freezer	20.00 Fahrenheit	
Vegan Chicken	Chest Freezer	10.00 Fahrenheit	
Tofu	Prep Cooler	40.00 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 **3/27/2026**. 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: Thien
Owner

Signed On: March 13, 2026