

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 FA0207960 - CHEERS RESTAURANT		Site Address 2376 SENTER RD, SAN JOSE, CA 95112		Inspection Date 08/05/2025		Placard Color & Score GREEN 71		
Program PR0304487 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HUYEN PHUONG THI NGUYE		Inspection Time 12:40 - 14:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HUYEN NGUYEN				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures	X						S
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		S
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		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		X
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE HOT WATER AT THE 3 COMPARTMENT, THE HAND WASH SINK AND THE FOOD PREP SINKS AT 80F. [CA] PROVIDE HOT WATER AT 120F AT THE 3 COMPARTMENT SINK, FOOD PREP SINK AND MOP SINK. AND PROVIDE HOT WATER AT 100F AT THE HAND WASH SINKS. NOTE: IT APPEARS THAT THE WATER HEATER WAS TURNED OFF. COS

Minor Violations

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

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE.

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

Inspector Observations: FOUND THE HAND WASH SINK WITH A TRAY BLOCKING ITS ACCESS. [CA] ENSURE THE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES. COS

FOUND THE PAPER TOWELS NOT IN CLOSE PROXIMITY TO THE HAND WASH SINK. [CA] PROVIDE THE WALL DISPENSER AND PAPER TOWELS IN CLOSE PROXIMITY TO THE HAND WASH SINK.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND A SINGLE PROPANE GAS STOVE STORED IN THE BACK ALONG WITH A PROPANE TANK. [CA] REMOVE THIS UNPERMITTED EQUIPMENT (STOVE AND PROPANE TANK) FROM THE PREMISES.

FOUND A SHELF MADE OF RAW WOOD. [CA] RENDER THE SHELF SMOOTH AND EASILY CLEANABLE. DO NOT USE RAW WOOD.

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: FOUND HELIUM TANKS NOT FASTENED TO A RIGID STRUCTURE. [CA] FASTEN TANKS.

FOUND THE ICE SCOOP'S HANDLE TOUCHING THE ICE IN THE ICE MACHINE. [CA] STORE THE SCOOP OUTSIDE THE ICE MACHINE.

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

Inspector Observations: FOUND GREASE ACCUMULATION ON THE BAFFLES AT THE HOOD. [CA] CLEAN THE BAFFLES MORE OFTEN.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND A LEAK UNDER THE FOOD PREPARATION SINK IN THE KITCHEN. [CA] REPAIR THE LEAK.

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

Inspector Observations: REPEAT VIOLATION

FOUND THE RESTROOM DOORS UNABLE TO SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	80.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	40.00 Fahrenheit	
SOUP	SLIDE DOOR REFRIGERATOR	34.00 Fahrenheit	
SAUSAGE	REACH IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	80.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	20.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	80.00 Fahrenheit	
BEEF	REACH IN FREEZER	20.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 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 **8/19/2025**. 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: HUYEN NGUYEN
OWNER
Signed On: August 05, 2025