

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 FA0255600 - AOTA HOUSE		Site Address 2847 S WHITE RD 110, SAN JOSE, CA 95148	Inspection Date 09/18/2025
Program PR0373293 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name AOTA HOUSE, INC	Inspection Time 15:25 - 16:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HONG PHAM	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/16/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 09/18/2025

Cited On: 09/16/2025

K14 - 8 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

Compliance of this violation has been verified on: 09/18/2025

Minor Violations

Cited On: 09/18/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw food products like shell eggs were stored above ready to eat food products inside the walk-in cooler.

[CA] To prevent possible contamination, ready-to-eat food products and produce must be stored above or by the said of raw food products.

Follow-up By
09/18/2025

Cited On: 09/18/2025

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
09/18/2025

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	125.00 Fahrenheit	
Mixed vegetables	Final cook	164.00 Fahrenheit	
Rice	Rice steamer	165.00 Fahrenheit	
Chicken	Final cook	168.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 09/16/2025. The restaurant was issued a conditional pass due to the failure to provide supplies in the front handwash station and for failing to clean the main ice machine. During today's follow-up inspection, the violations are verified to be corrected. Therefore, the facility is issued a pass green placard.

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 **10/2/2025**. 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.

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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: Hong Pham
Owner

Signed On: September 18, 2025