

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 FA0252512 - TOGO'S		Site Address 5350 GREAT AMERICA PY 101, SANTA CLARA, CA 95051		Inspection Date 01/20/2026		Placard Color & Score GREEN 92		
Program PR0367566 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CHALASANI FOODS, INC		Inspection Time 14:20 - 15:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By EMMA RIVERA				FSC Amith Chalasani 11/13/2029

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						
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						
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	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		X
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		
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

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: Salad prep cooler measured to have:

-Crumbled cheese at 44F

-cut tomatoes at 43F

-Diced chicken at 44F

Per operator salad prep cooler was restocked at 1:00PM (about 1.5 hours prior).

[CA] Maintain PHFs at 41F or lower.

[COS] All food in cooler was placed back into walk in cooler. Per operator technician shall be contacted to repair cooler and all food in prep cooler shall be stored on ice tomorrow. Ensure ice baths contain ice AND water with water level submerging sides of containers.

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: Quat ammonia measured to be 100ppm in 3-comp sink. Observed some containers soaking in 3-comp sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Sanitizer compartment was drained and refilled with 200ppm quat ammonia.

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: Broken prep cooler observed at end of service line. [CA] Repair cooler and maintain in operational condition. If cooler is not needed, remove from facility to minimize clutter.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
quat ammonia	3-comp sink	200.00 Fahrenheit	
quat ammonia	sanitizer bucket	200.00 Fahrenheit	
handwash sink	Handwash sink	100.00 Fahrenheit	
Turkey	Sandwich prep cooler	41.00 Fahrenheit	
Ham	walk in cooler	40.00 Fahrenheit	
Chicken	Salad prep cooler	43.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese	walk in cooler	39.00 Fahrenheit	
Sliced cheese	Salad prep cooler	44.00 Fahrenheit	
Meat balls	Hot holding steam table	149.00 Fahrenheit	
cut tomatoes	Salad prep cooler	44.00 Fahrenheit	
Chicken	walk in cooler	40.00 Fahrenheit	
Tuna salad	Sandwich prep cooler	41.00 Fahrenheit	

Overall Comments:

NOTE: Facility does not have 6 full time employees. Facility is only open M-F 9:00AM - 3:00PM (6 hours) with up to 4 employees at any given time. Facility shall have permit downgraded to FP10 to reflect number of full time employee.

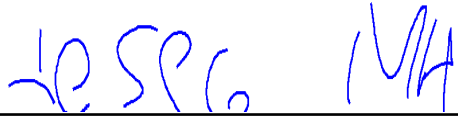
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/3/2026. 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: Jesse M.
PIC
Signed On: January 20, 2026