

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 FA0262297 - HOME EAT	Site Address 88 S 4TH ST 150, SAN JOSE, CA 95112	Inspection Date 01/24/2025
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HOME EAT, LLC	Inspection Time 17:00 - 17:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARCUS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/21/2025

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

Compliance of this violation has been verified on: 01/24/2025

Cited On: 01/21/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/24/2025

Cited On: 01/21/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/24/2025

Minor Violations

Cited On: 01/24/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility was preparing and handling open foods in the banquet area (packaging foods).

Follow-up By

01/28/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit plans within 48 hours. Failure to comply may result in further enforcement, including, but not limited to, impoundment of equipment.

Measured Observations

Item	Location	Measurement	Comments
Chicken	Cooling	74.00 Fahrenheit	~2 hours; a later batch than above
Beef	Cold Hold Table	40.00 Fahrenheit	
Chicken	Cooling	72.00 Fahrenheit	~2 hours

Overall Comments:

This is a follow up inspection for the routine inspection:

Observations:

K06: All hand sinks were fully stocked and operable.

K07: All foods were found at 41°F or below or 135°F or above, unless cooling.

K09: All cooling food items were found in appropriate time/temperature conditions.

K48: Submit to plan check for the addition of all the coolers, the vegetable cutting machine, and the sauce packing machine. If the facility wishes to use the banquet area for food processing/production, also submit plans. Visit our website at www.ehinfo.org or our office for plan check requirements. Plan check desk duty is available from 7:30 am - 11:00 am Monday - Friday.

Continue to correct any and all pending violations.

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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 2/7/2025. 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: Marcus Yang
General Manager

Signed On: January 24, 2025