

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 FA0274332 - HOMEY SKEWER		Site Address 489 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/17/2025		Placard Color & Score YELLOW 64		
Program PR0414911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HOMEY SKEWER		Inspection Time 13:45 - 15:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By SHIYU CHENG				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				N
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					N
K07	Proper hot and cold holding temperatures		X					N
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				N
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		
K39	Thermometers provided, accurate		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: Empty paper towel dispenser and stuck soap dispenser in the kitchen.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

Empty paper towel dispenser and pump soap in use inside the restroom. .

[CA] Restroom Handwashing facilities shall be equipped with handwashing cleanser inside the dispenser and single-use sanitary towels in dispensers.

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

Inspector Observations: Fried chicken and veg balls are kept at room temp.

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

[SA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. That written procedures requires time marking for PHFs utilizing time as a public health control (TPHC).

Minor Violations

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

Inspector Observations: Lack food safety certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Lack food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Food prep sink lack hot water connection and three-comp sink was measured 117 F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Food without lid inside the refrigeration and open bags of floor in the kitchen.

[CA] Keep all the food containers and bags close with lid or cover with plastic to prevent cross contamination.

Bay of onion on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination. Keep floor clear for cleaning.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Shelving throughout facility is sticky/dirty.

- **Grime buildup on underside of refrigerator door handle.**
- **Grease accumulation on sides of deep fryer.**
- **Dust accumulation on fan guard at the walk in refrigerator.**
- **Exterior of the bulk container is heavily stained.**
- **Equipment is not kept clean, such as, hand sink and warewashing sink.**

[CA] Facility shall be deep cleaned and sanitize to carry a sanitary food operation.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations: *Lack of plugs/stoppers to fill up the warewashing sink.*

[CA] *Must carry plugs/stoppers for a manual warewashing set up by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*

Lack test strips.

[CA] *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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: *Mechanical exhaust hood / filters has a grease accumulation.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *All units holding food shall carry display thermometer.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Lack probe thermometer.

[CA] *An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

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: *Mop bucket with dirty water was left with mop.*

[CA] *After use, dirty mop water shall be disposed off in a mop sink and mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

Facility has too much unnecessary items everywhere in the kitchen that makes it hard to clean floor.

[CA] *The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *A puddle of oil behind the fryer on floor.*

[CA] *Clean floors thoroughly to prevent any fire accident.*

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	78.00 Fahrenheit	
HOT WATER	3-COMP SINK	117.00 Fahrenheit	
ORANGE CHICKEN	HOT HOLDING	135.00 Fahrenheit	
PORK	UPLIFT FREEZER	12.00 Fahrenheit	
MUSHROOMS CUT	REFRIGERATION	38.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	165.00 Fahrenheit	
CHICKEN	COOLING	80.00 Fahrenheit	REFRIGERATION AMBIENT TEMP 40
SOY MILK	REFRIGERATION	41.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
FRIED CHICKEN	ROOM TEMP	80.00 Fahrenheit	LACK TIME MARKING

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Overall Comments:

Please contact our Hina Wyne, REHS at 408-918-3475 if you have any question. hina.wyne@deh.sccgov.org

****Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645 (minimum of 2 hours) during nonbusiness hours upon availability. ****

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 **10/31/2025**. 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: shiyu cheng
Owner
Signed On: October 17, 2025