

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 FA0252359 - BERRYESSA LOOP		Site Address 1705 BERRYESSA RD, SAN JOSE, CA 95133		Inspection Date 11/06/2025		Placard Color & Score GREEN 86		
Program PR0367302 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name AU ENERGY, LLC		Inspection Time 10:00 - 11:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MARICEL				FSC JADEN ABANES 04/02/2027

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				N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records			X				S
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		N
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		X
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		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			X	
K49	Permits available				
K58	Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: At the handsinks in the front food prep area and in the rear warwashing area: observed the paper towel dispensers were not functioning. Paper towel rolls had been places next to/on top off the dispensers.

[CA] Repair paper towel dispensers. Note: operator stated they ordered batteries which will come tomorrow.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed Time as a Public Health Control was being used for some hot items in the front area. However, no written procedures were available upon request.

[CA] When using TPHC, written procedures must be available. Provided blank TPHC form.

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

Inspector Observations: Sanitizer test strips were not available upon request.

[CA] Obtain sanitizer test strips.

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: Observed bowl used as scoop in container of rice in the rear storage area.

[CA] Use approved scoops with handles to prevent contamination.

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: In the rear storage area: observed employee personal items (bag, water bottle) stored on a food storage shelf above food.

[CA] Store personal items away from food to prevent contamination.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations: *Observed facility added spam musubi to the menu. Observed cooked spam on a baking tray, and rice cooking in a rice cooker.*

[CA] *This facility program element is currently FP06 - NO FOOD PREP. No cooking or prepping of food is permitted.*

Submit plans for new cooking equipment to Plan Check before use. Facility may be upgraded to a higher permit category due to menu upgrade to cooking/food prep observed.

*****Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

For complete information on the Plan Check submittal process, go to ehinfo.org -> Food and Retail -> Plan Review for Restaurants, groceries, and other fixed food facilities

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
SPAM	BAKING TRAY, COUNTERTOP	140.00 Fahrenheit	
MILK	GLASS UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
HOT FOOD ITEMS	GLASS DISPLAY HOT HOLDING	155.00 Fahrenheit	
SANDWICHES	ISLAND GRAB-AND-GO REFRIGERATOR	39.00 Fahrenheit	
CHEESY BUFFALO STICK, RANCHERO STEAK	HOT ROLLER	120.00 Fahrenheit	TPHC, TIME-MARKING OBSERVED
RICE	RICE COOKER, COUNTERTOP	160.00 Fahrenheit	
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	SPECIALIST PROVIDED GUIDANCE ON SANITIZATION STEPS
WARM WATER	HANDSINK	100.00 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 **11/20/2025**. 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: Maricel Espejo
Team member
Signed On: November 06, 2025