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	Site Address	Inspection Date	Placard Color & Score
FA0210629 - T4 ALMADEN	6950 ALMADEN EX, SAN JOSE, CA 95120	06/06/2025	**GREEN 95**

Program		Owner Name	Inspection Time
PR0302180 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		SKSH VENTURES, LLC	14:40 - 15:20

Inspected By	Inspection Type	Consent By	FSC Son Yoon
CHRISTINA RODRIGUEZ	ROUTINE INSPECTION	YOON	4/1/27

RISK FACTORS AND INTERVENTIONS

		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification		■	X				S
K02	Communicable disease; reporting/restriction/exclusion	X		■		■		
K03	No discharge from eyes, nose, mouth	X		■			■	S
K04	Proper eating, tasting, drinking, tobacco use	X	■				■	S
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X				■		
K07	Proper hot and cold holding temperatures	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 reserve 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				■		
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		
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	X	
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		

R202 DALHSOV94 Ver. 2.39.7

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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

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

Inspector Observations: The employees cooking and making drinks do not have a food handler card available.
[CA]
[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.

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

Inspector Observations: Observed used wiping towels on table tops. The front bucket with towels had 0ppm
chlorine. [CA] Keep the used wiping towels in sanitizer between each use at 100ppm chlorine.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
boba	prep unit	36.00 Fahrenheit	
tofu	refrigerator	37.00 Fahrenheit	
chorine	front towel bucket	0.00 PPM	
chlorine	back towel bucket	100.00 PPM	
water	dish sink	120.00 Fahrenheit	
milk	refrgierator	39.00 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 **6/20/2025**. 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:

Signed On: June 06, 2025

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