

# 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

<b>Facility</b> FA0209773 - SCRAMBL'Z ALMADEN EXPY		<b>Site Address</b> 5055 ALMADEN EX, SAN JOSE, CA 95118		<b>Inspection Date</b> 05/23/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>59</b> </div>		
<b>Program</b> PR0303616 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> TS BUDDIES LLC		<b>Inspection Time</b> 09:00 - 10:45			
<b>Inspected By</b> JENNIFER RIOS		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RAUL				<b>FSC</b> Jose Moreno 01/23/2029

  

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		X			
K06	Adequate handwash facilities supplied, accessible		X		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						
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		X
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Observed employee handle dirty food equipment (plates/pots), employee then handled sanitized equipment without removing gloves and washing hands. [CA] Ensure that hands are properly washed with soap and water when changing tasks to prevent contamination. [COS] Employee removed gloves and washed hands, equipment was sanitized again.

Follow-up By  
05/29/2025

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

**Inspector Observations:** Soap was not provided at the only handwash sink in the back preparation area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Follow-up By  
05/29/2025

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

**Inspector Observations:** Eggs on ice bath measured 54F on top and 41F on bottom. Ice was only available at the bottom of the container. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Eggs will be discarded at 11am. Ensure that when ice baths are used, the ice and water go up the sides to maintain PHF at 41F or below.

Follow-up By  
05/29/2025

**Minor - Diced tomatoes measured 47F in cold holding insert. Ambient air of preparation unit was 45F. Covers of unit were removed. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure that covers are kept on units to maintain PHF at 41F or below.**

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Cooked apple sausage in cold holding insert measured 60F. Per PIC, the sausage was cooked in the back preparation area, sliced up and placed into cold holding unit preparation unit. [CA] Ensure that food is properly cooled to 41F or below before placing into cold holding insert.

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 foil lining shelves in preparation areas and storage areas. [CA] Discontinue lining shelves with foil. Use only durable, non absorbent and easily cleanable materials.

**Ambient air of preparation unit measured 45F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Observed multiple lights out in ventilation hood. [CA] Repair/replace lights in ventilation hood.

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

**Inspector Observations:** A probe thermometer was available during inspection however, the temperature reading on it was 50F to 550F. [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 including those that measure 41F or below.

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

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**Inspector Observations:** Observed wiping cloths stored on preparation counters while not in use. Chlorine measured 0ppm in sanitizing bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** Observed water leak behind the ice machine dripping from towards the top to the floor, observed puddle of water on floor. Observed leaking water under dish washing area with water puddle on the floor. [CA] Repair plumbing fixture and maintain in clean and good repair.

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:** Observed employee phone stored next to open food on shelf. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

**Inspector Observations:** Observed several holes in structure by preparation unit and in back preparation area. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed several broke tiles by walk in fridge and damages/missing coving around dishwashing area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Cheese	Walk in fridge - 3	25.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Ambient air	Walk in fridge	51.00 Fahrenheit	
Tomato	Diced tomato	48.00 Fahrenheit	47F-48F
Milk	Under counter reach in - front	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Whipped cream	Reach in fridge	41.00 Fahrenheit	
Eggs	French toast dip	47.00 Fahrenheit	
Ham	Walk in fridge - 2	28.00 Fahrenheit	
Chili verde	Hot holding insert	158.00 Fahrenheit	
Cheese	Walk in fridge - 2	28.00 Fahrenheit	
Preparation unit	Ambient air	45.00 Fahrenheit	
Salsa	Walk in fridge	32.00 Fahrenheit	
Chili verde	Cold holding insert	58.00 Fahrenheit	
Ambient air	Preparation unit	45.00 Fahrenheit	
Pancake batter	Under counter reach in	56.00 Fahrenheit	
Eggs	Ice bath	54.00 Fahrenheit	54F on top, 41F on bottom.
Sausage	Cold holding insert	60.00 Fahrenheit	
Tamotes	Cold holding insert	47.00 Fahrenheit	
Cream cheese	Cold holding insert	41.00 Fahrenheit	
Ambient air	Walk in fridge	41.00 Fahrenheit	
Beef	Walk in fridge - 3	27.00 Fahrenheit	

## Overall Comments:

Joint inspection with Joanne.

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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 **6/6/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Raul Coronado  
General manager

**Signed On:** May 23, 2025