

**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 FA0206337 - THE FARMERS UNION		Site Address 151 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 10/30/2025
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name 151 PARNTERS, LLC	Inspection Time 15:15 - 16:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By SAL	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 10/28/2025

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

**This violation found not in compliance on 10/30/2025. See details below.**

Cited On: 10/30/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Facility was using TPHC improperly and had PHFs out for longer than 4 hours.**

**[CA] Limit the use of TPHC to 4 hours.**

**[COS] Items were discarded per TPHC guidelines.**

Cited On: 10/28/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 10/30/2025**

**Minor Violations**

Cited On: 10/30/2025

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

**Inspector Observations:**

**Facility had two trays of bread pudding stacked ontop of each other trying to cool.**

**[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.**

**[COS] Items were reheated to 165F to restart the cooling process.**

Cited On: 10/30/2025

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

**Inspector Observations:**

**Facility has the smoker outside of the exhaust hood.**

**[CA] Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage.**

**Measured Observations**

Item	Location	Measurement	Comments
Bread Pudding	speed rack	130.00 Fahrenheit	~ 2 hours, reheated to 165F to restart process
Fries	speed rack	74.00 Fahrenheit	

**Overall Comments:**

**This is a follow up inspection for the routine inspection.**

# OFFICIAL INSPECTION REPORT

Facility FA0206337 - THE FARMERS UNION	Site Address 151 W SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 10/30/2025
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name 151 PARNTERS, LLC	Inspection Time 15:15 - 16:45

**Observations:**

**K08: Facility was using TPHC improperly and had PHFs out for longer than 4 hours. Items were discarded per TPHC guidelines.**

**K23: Facility was treated by a pest control company. No evidence of cockroaches observed. Facility has cleaned all evidence of rodent evidence. continue to provide pest control service as necessary.**

**K45: Facility has replaced the ceiling tiles in the basement area.**

**Continue to correct any and all pending violations.**

**Joint inspection with D. Clemente**

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 **11/13/2025**. 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: Sal  
General Manager  
Signed On: October 30, 2025