

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 FA0280163 - SURF CITY SQUEEZE		Site Address 2200 EASTRIDGE LP 2103, SAN JOSE, CA 95122		Inspection Date 10/19/2026		Placard Color & Score GREEN 95		
Program PR0421941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name EASTER & MG CA INC		Inspection Time 11:15 - 12:20			
Inspected By SHANNON ROBINSON		Inspection Type ROUTINE INSPECTION		Consent By PAUL				FSC Yen Hoang 03/12/2030

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				
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 reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0280163 - SURF CITY SQUEEZE	Site Address 2200 EASTRIDGE LP 2103, SAN JOSE, CA 95122	Inspection Date 10/19/2026
Program PR0421941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name EASTER & MG CA INC	Inspection Time 11:15 - 12:20
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

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

Inspector Observations:

Observed a bucket blocking access to the rear handwash sink.

[CA] Ensure that all hand sinks are free and clear of obstruction so that they can be used at all times.

[COS] PIC moved the bucket out of the handsink.

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:

Observed no test strips for chlorine in the facility at time of inspection.

[CA] Ensure chlorine test strips are available at all times if using bleach as sanitizer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WHIPPED CREAM	REAR TWO DOOR STAND UP	39.00 Fahrenheit	IR
WARM WATER	FRONT AND REAR HANDSINK	100.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SMOOTHIE BASE	FRONT PREP UNIT INSERT	40.00 Fahrenheit	
AMBIENT TEMPERATURE	FRONT PREP UNIT UNDER	39.00 Fahrenheit	
WHIPPED CREAM	FRONT PREP UNIT INSERT	40.00 Fahrenheit	IR

Overall Comments:

Observed bleach concentration in the three compartment sink to be above 200PPM. The procedure demonstrated by the PIC proved sufficient at reducing the bleach concentration to 100PPM for wiping cloths. Inspector discussed risks associated with too high of a bleach concentration for use in sanitizing food contact surfaces.

For reference:

To constitute a bleach concentration of 100PPM, use 1 TBS of bleach (5.25%) per 1 gallon of water.

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 **11/2/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0280163 - SURF CITY SQUEEZE	Site Address 2200 EASTRIDGE LP 2103, SAN JOSE, CA 95122	Inspection Date 10/19/2026
Program PR0421941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name EASTER & MG CA INC	Inspection Time 11:15 - 12:20

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: Paul
Owner

Signed On: October 19, 2026