

# 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> FA0255140 - TEASPOON		<b>Site Address</b> 1698 HOSTETTER RD I, SAN JOSE, CA 95131	<b>Inspection Date</b> 04/26/2023
<b>Program</b> PR0372540 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> LAI, AMY	<b>Inspection Time</b> 14:30 - 15:20
<b>Inspected By</b> MANDEEP JHAJJ	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JULIE	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 04/26/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water measured at 66F in ware washing sink and in prep sink. Water heater is broken.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks.**

**Facility is subject to closure due to lack of hot water supply in sinks. As per manager's requested, waited for around 30-40 mins to check if they can fix water heater but it's not fixed/repared yet.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**FOLLOW UP INSPECTION TO CHECK HOT WATER. WATER HEATER REPAIRED. HOT WATER MEASURED AT 130F AT WARE WASH SINK AND PREP SINK.**

**FACILITY IS OKAY TO OPERATE.**

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 **5/10/2023**. 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:** JULIE  
PIC

**Signed On:** April 26, 2023