

# 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 FA0240198 - SHIN'S TOFU HOUSE		Site Address 1701 LUNDY AV 160, SAN JOSE, CA 95131	Inspection Date 08/14/2025
Program PR0340231 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHIN, SUNGEUN	Inspection Time 11:45 - 12:50
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By PETER	

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 08/11/2025

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

**Compliance of this violation has been verified on: 08/14/2025**

Cited On: 08/11/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 08/14/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	
RAW BEAN SPROUTS	REAR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	

#### Overall Comments:

*This was a follow-up to the 8/11/25 routine inspection. Observed the previous major violations were in compliance as follows:*

- Measured temperature of bean sprouts in rear refrigerator to be 41F.
- Employees had set up sanitizer solution in the left compartment of the 3-compartment sink, and had a bottle of bleach available at the facility. Sanitizer solution measured 100ppm.

*Ensure sanitizer test strips are used regularly to measure the sanitizer concentration. Dishes must be submerged in chlorine solution for at least 30 seconds, then allowed to air-dry.*

*Provided and discussed Time as a Public Health Control (TPHC) and Risk Control Plan forms. Inspector will follow up with PIC to discuss Risk Control Plan.*

*The yellow placard was replaced with a green placard. OK 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 **8/28/2025**. 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.

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## 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



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**Received By:** Peter Shin  
Owner

**Signed On:** August 14, 2025