

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 FA0285550 - ALOHA FRESH 2		Site Address 225 JACKSON ST, SAN JOSE, CA 95112		Inspection Date 01/13/2025		Placard Color & Score YELLOW 80		
Program PR0428110 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ALOHA FRESH LLC		Inspection Time 16:50 - 17:50			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CARLOS				FSC Vanessa Okazaki 12/14/2028

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		X			N
K08	Time as a public health control; procedures & records		X		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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *In the display refrigerator, spicy shoyu ahi, shoyu ahi, and crab salad measured at 44F. Per operator, spicy shoyu ahi and shoyu ahi were placed in unit at 11am. Crab salad was placed in unit 1.5 hours prior.*

Follow-up By
01/16/2025

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Spicy shoyu ahi and shoyu ahi were voluntarily discarded. Crab salad was relocated to walk in cooler.

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

Inspector Observations: *Written procedures are available for boba, however, boba is not time marked.*

Follow-up By
01/16/2025

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[SA] Boba will be discarded at 6pm.

Minor Violations

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: *One sliding door of display refrigerator gets stuck when opening/closing.*

[CA] Repair or replace sliding door.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *In the display refrigerator, shoyu ahi scoop handle in direct contact with food.*

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
crab salad	display refrigerator	44.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
black rice	warmer	160.00 Fahrenheit	
lomi lomi salmon	display refrigerator	41.00 Fahrenheit	
garlic mayo	2 door prep unit	36.00 Fahrenheit	IR
chlorine	dishwasher	50.00 PPM	
ocean salad	display refrigerator	40.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
pork lau lau	walk in cooler	40.00 Fahrenheit	
tofu wrap	2 door undercounter	40.00 Fahrenheit	
shoyu ahi poke	display refrigerator	44.00 Fahrenheit	
cut watermelon	walk in cooler	40.00 Fahrenheit	
ambient	display refrigerator	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
spicy shoyu ahi poke	display refrigerator	44.00 Fahrenheit	
whole milk	walk in cooler	41.00 Fahrenheit	IR
raw chicken	drawer cooler	39.00 Fahrenheit	
boba	counter	70.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
garlic mayo scallop poke	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with investigation for suspected foodborne illness complaint: CO0156056

A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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 **1/27/2025**. 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: Haven Olmos
shift lead
Signed On: January 13, 2025