

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 FA0207392 - DV'S SPOT		Site Address 2002 ALUM ROCK AV B, SAN JOSE, CA 95116	Inspection Date 09/04/2026
Program PR0305072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DAN VY GROUP LLC	Inspection Time 10:50 - 11:50
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By HUE (JOY)	

Placard Color & Score

GREEN
N/A

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:

Missing wall mounted soap dispensers at the handwash sinks in the front area and restroom.

[Corrective Action] Install soap dispensers.

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

Inspector Observations:

Missing light covers in the back area and dry storage room.

[Corrective Action] Install light covers.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Lack of self-closing device on the restroom door.

[Corrective Action] Install self-closing device.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Damaged wall behind ice machine.

[Corrective Action] Repair wall.

2. Damaged floor tiles in the kitchen.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	3 door prep cooler	40.00 Fahrenheit	
ambient air	2 door undercounter cooler	39.00 Fahrenheit	by kitchen entrance
ambient air	2 door undercounter cooler	36.00 Fahrenheit	by rear door
ambient air	single door undercounter display cooler	35.00 Fahrenheit	left
hot water	3 compartment sink	126.00 Fahrenheit	
hot water	handwash sink	119.00 Fahrenheit	
ambient air	single door di	36.00 Fahrenheit	
ambient air	single door undercounter display cooler	36.00 Fahrenheit	right
ambient air	single door upright freezer	10.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

OFFICIAL INSPECTION REPORT

Facility FA0207392 - DV'S SPOT	Site Address 2002 ALUM ROCK AV B, SAN JOSE, CA 95116	Inspection Date 09/04/2026
Program PR0305072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DAN VY GROUP LLC	Inspection Time 10:50 - 11:50

NEW FACILITY NAME: Soulsip

NEW OWNER: Nguyen Soulsip LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$664.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/01/2026 - 09/30/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 09/04/2026.*

**Permit condition: Facility does not have a prep sink and cooking equipments. All fruits and vegetables shall be purchased pre-washed. Operator will provide pre-cooked snacks from Beastea.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **9/18/2026**. 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.

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: Hue Thi Nguyen
operator

Signed On: September 04, 2026