

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 FA0274332 - HOMEY SKEWER	Site Address 489 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 10/29/2025
Program PR0414911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HOMEY SKEWER	Inspection Time 13:00 - 13:45
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By BO SUN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 10/29/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: EGGS WERE STORED ABOVE VEGETABLES.

[CA] RAW SHELL EGGS SHALL BE STORED ON A BOTTOM SHELF.

Cited On: 10/29/2025

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: CHLORINE SANITIZER AT THE THREE COMPARTMENT SINK WAS MEASURED 200PPM.

[CA] CHLORINE SANITIZER SHALL MEASURE 100PPM.

FACILITY HAS A TESTING STRIPS FOR PH.

[CA] OBTAIN CORRECT TESTING STRIPS FOR CHLORINE SANITIZER.

Cited On: 10/29/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: DRAIN PIPE FROM A FOOD PREP SINK IS INSIDE THE FLOOR SINK.

[CA] TRIM OR ADJUST THE DRAIN PIPE TO PROVIDE MINIMUM OF 1 INCH AIR GAP TO PREVENT BACK UPS.

Measured Observations

Item	Location	Measurement	Comments
HOT WATETR	3-COMP SINK	125.00 Fahrenheit	
COM PHO CHICKEN	HOT HOLDING	135.00 Fahrenheit	
EGGS AND TOMATOES	HOT HOLDING	135.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	

Overall Comments:

DURING THE FOLLOW UP INSPECTION ON 10/29/2025. FACILITY IS FOUND IN COMPLIANCE WITH THE VIOLATION.

1. FACILITY HAS A VALID FOOD SAFETY CERTIFICATION BO SUN - 02/04/2030

2. ALL HAND WASHING SINKS ARE EQUIPPED WITH SOAP AND PAPER TOWEL DISPENSERS.

3. PHF WAS MEASURED AT 41F AND BELOW AND 135 F AND ABOVE.

FOLLOWING SHALL BE CORRECTED BEFORE NEXT INSPECTION:

1. OBTAIN TEST STRIPS FOR CHLORINE SANITIZER.

2. PROVIDE 1 INCH AIR GAP FOR THE DRAIN PIPE FROM THE FOOD PREPARATION SINK.

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 **11/12/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0274332 - HOMEY SKEWER	Site Address 489 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 10/29/2025
Program PR0414911 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HOMEY SKEWER	Inspection Time 13:00 - 13:45

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: BO SUN
OWNER
Signed On: October 29, 2025