

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 FA0255532 - FOURTH STREET SUMMIT CENTER BY SCOTT'S		Site Address 88 S 4TH ST 7, SAN JOSE, CA 95113		Inspection Date 03/11/2026	
Program PR0373192 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SCOTT'S PARK AVENUE SJ L		Inspection Time 12:05 - 13:25
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By SAMMY	FSC Tony Kavooosi 01/26/2028		

Placard Color & Score

GREEN
86

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255532 - FOURTH STREET SUMMIT CENTER BY SCOTT'S		Site Address 88 S 4TH ST 7, SAN JOSE, CA 95113	Inspection Date 03/11/2026
Program PR0373192 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SCOTT'S PARK AVENUE SJ LLC	Inspection Time 12:05 - 13:25
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:

Meatballs and chicken at the self service buffet area measured between 90-125F. Per cook, they started the buffet around 2 hours prior.

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

[SA] Items were placed on TPHC. Discussed with PIC potential use for TPHC as service is only from 11-2pm. TPHC written guidelines provided.

Minor Violations

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:

Facility lacks testing materials for their choice of produce wash.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

The small ice machine is in disrepair.

[CA] Ensure to maintain all equipment clean and in good repair. Service, repair, or replace the unit.

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

Inspector Observations:

1. Multiple cove base tiles in the facility are in disrepair.

2. There is a ceiling tile missing near the mop sink room.

3. The wall panel is detaching near the office/cook line area.

4. There are gaps along the pipes in the staff restroom.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0255532 - FOURTH STREET SUMMIT CENTER BY SCOTT'S	Site Address 88 S 4TH ST 7, SAN JOSE, CA 95113	Inspection Date 03/11/2026
Program PR0373192 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SCOTTS PARK AVENUE SJ LLC	Inspection Time 12:05 - 13:25

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Onions	Speed Rack	89.00 Fahrenheit	Cooling ~ 30 minutes
Ambient Air	Walk in Cooler	38.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Ambient Air	Walk in Cooler - Beverages	38.00 Fahrenheit	
Soup	Soup Pot with Sterno	140.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Chicken	Final Cook	200.00 Fahrenheit	
Risotto	Stove	135.00 Fahrenheit	
Beef	Final Cook	145.00 Fahrenheit	
Fries	Walk in Freezer	8.00 Fahrenheit	IR

Overall Comments:

Notes:

- This is the first routine inspection after a change of ownership.
- Facility operates a banquet for the Rotary Club every Wednesday from 11 am - 2 pm.

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 3/25/2026. 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: Sammy
Manager
Signed On: March 11, 2026