

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 FA0251073 - SOGO TOFU - Retail side		Site Address 1610 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 04/09/2026		Placard Color & Score YELLOW 64		
Program PR0374292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOGO TOFU INC		Inspection Time 12:40 - 14:50			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By STEVE CHUNG				FSC HOWARD LEE 01/09/2028

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X				N
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	X	
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		
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		

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

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed operator wipe sweat from their head and attempt to move towards food service. Operator was asked to properly clean hands using the handwash sink. Operator looked to use both the 3 compartment sink and the 2 compartment prep sink for handwashing.*

Follow-up By 04/14/2026

[CA] *Hands shall be properly cleaned at the handwash station using warm water, hand soap, and paper towels. Hands that have been contaminated by sweat shall be immediately cleaned prior to continuing food service.*

[SA] *Operator properly cleaned hands at the handwash station.*

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

Inspector Observations: *In the kitchen area, on a shelf, measured raw shelled eggs at 72F. Per operator, unsure of time frame for storage of raw shelled eggs.*

Follow-up By 04/14/2026

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Raw shelled eggs were VC&D due to time and temperature abuse.*

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

Inspector Observations: *[REPEAT VIOLATION - FOURTH OCCURRENCE] Potentially hazardous foods stored on the counter-top without time labeling/time log including chow fun, vermicelli noodles, braised tofu, eggplant, tofu with vegetables, tofu with wood ear mushrooms, bitter melon, mapo tofu, soy sauce tofu, egg rolls, siu mai, onion pancake, tofu bun, fantuan (rice roll), and gua bao. Operator stated all food items have been stored from 11:00am. No evidence of recent time logs showing compliance with TPHC procedures*

Follow-up By 04/14/2026

[CA] *Potentially hazardous foods maintained by time shall be time marked/time labeled when removed from temperature control and served within 4 hours or discard.*

[SA] *Operator refused to place potentially hazardous foods on time log after repeated requests to follow procedure. All potentially hazardous foods stored were VC&D due to non-compliance with TPHC procedures. Further enforcement will be forthcoming due to continued non-compliance. Enforcement may include additional charged inspections and office hearings.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, measured a large pot of soymilk stored at 128F. Per operator, soymilk stored from 30 minutes prior.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice, using an ice bath, separating food into smaller portions, using shallow containers, using ice paddles, and/or using RAPID cooling technology.*

[SA] *Operator moved soymilk to smaller containers/portions to facilitate cooling.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: *At the front counter, on the floor, in the left corner underneath the prep sink, observed two dead oriental cockroaches.*

[CA] Ensure facility is kept free of vermin to prevent possible contamination of food.

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

Inspector Observations: *Observed open bags of sugar stored on a table top in the prep area, and open bags of beans in the back storage room.*

[CA] Ensure all open bags of dry food are stored in food grade containers and covered with a fitted lid.

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: *In the back prep area, observed rust on the bottom layer of the tofu pressing machines.*

[CA] Ensure only approved smooth, durable, and easily cleanable equipment is used within the facility. All equipment used within the facility shall be maintained in good repair.

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

Inspector Observations: *Underneath the cookline, observed accumulation along the back floor/wall, and broken tiles stored.*

[CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
soymilk	4 door reach in refrigerator (self-service)	40.00 Fahrenheit	
fried tofu	4 door reach in refrigerator (self-service)	41.00 Fahrenheit	
braised tofu	strainer basket	180.00 Fahrenheit	
raw shelled eggs	shelving counter	72.00 Fahrenheit	
soymilk	walk-in refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tea/soy sauce egg	display refrigerator	41.00 Fahrenheit	
soy sauce tofu, egg rolls, siu mai, onion pancake, tofu bun, fantuan (rice roll), and gua bao	counter-top	72.00 Fahrenheit	Measured between 65F and 72F. Per operator, on TPHC. No time log filled out.
zongzi	4 door reach in refrigerator (self-service)	41.00 Fahrenheit	
radish cake	4 door reach in refrigerator (self-service)	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked tofu	walk-in refrigerator	39.00 Fahrenheit	
chow fun, vermicelli noodles, braised tofu, eggplant, tofu with vegetables, tofu with wood ear mushrooms, bitter melon, mapo tofu	counter-top	72.00 Fahrenheit	Measured between 65F and 72F. Per operator, on TPHC. No time log filled out.
tofu noodle	display refrigerator	41.00 Fahrenheit	
large container of soymilk	walk-in refrigerator	128.00 Fahrenheit	

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Overall Comments:

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 **4/23/2026**. 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: STEVE CHUNG
MANAGER

Signed On: April 09, 2026