

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 FA0208159 - TESKE'S GERMANIA RESTAURANT	Site Address 255 N 1ST ST, SAN JOSE, CA 95113	Inspection Date 06/27/2025
Program PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAUMANN, HANS J	Inspection Time 14:30 - 15:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By SCOTT

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

2nd Repeat Violation: Observed a dead rodent in the basement area. Observed rodent droppings throughout the facility in the bar area, dining area, ware washing room, and heavy concentration in the basement.

- 1. Observed Vermin: Documented in the following areas:**
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Yes**
- 4. Notification: The person in charge during inspection, Scott, has been informed that the facility must close immediately.**

Scott stated they will not be closing and will continue operating.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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

Inspector Observations:

In the basement area there are openings that lead directly to the sidewalk outside. There are several areas (in the bar area, under the warewashing area, and under the server hand wash station) in the facility with openings leading directly below to the basement area.

[CA] Ensure to maintain the facility free of openings. Seal off gaps and openings to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Notes:

- A limited inspection was conducted due to observed major violations during a complaint investigation.**
- Joint inspection with Hina W.**
- Facility is hereby closed.**

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/11/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Scott
Owner
Signed On: June 27, 2025