

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 FA0265657 - TOPPINGS TREE RESTAURANT		Site Address 1171 HOMESTEAD RD 150, SANTA CLARA, CA 95051		Inspection Date 05/03/2022	
Program PR0392296 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SANJO TOPPS CORP		Inspection Time 10:35 - 11:45
Inspected By MELISSA GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By ALAN DE JESUS	FSC ROBERTO ZAPANTA 03/30/2026	

Placard Color & Score
GREEN
70

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				
K07 Proper hot and cold holding temperatures	X						S
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		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	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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
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

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Fly observed on portion of cooked white rice in walk in cooler. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] PIC removed portion of rice in contact with fly, see VC&D.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Papertowels stored outside of dispenser at handsinks in men's and women's restrooms. [CA] Maintain supply of single use papertowels inside permanently secured dispensers at all times.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Black debris accumulation on interior surfaces of ice machine. Affected area does not come into contact with ice, however it has a potential to. [CA] Maintain food contact surfaces of equipment in clean and sanitary condition on regular basis.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *1.) Measured hot water at 116F at food prep sink and 3 comp warewash sink. [CA] Repair/adjust hot water to provide a minimum temperature of 120F at all sinks, except handsinks which can be a minimum of 100F.*

2.) Water supply turned off at handsink in men's restroom, as well as handsink in rear cook line. Adjacent handsinks in food prep area and men's restroom have warm and cold water. [CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all sinks. [COS/SA] PIC turned on water supply at rear cookline handsink. Handsink in men's restroom is inoperable due to plumbing issues that are currently in progress. Another handsink next to men's restroom is working with hot and cold water supply.

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

Inspector Observations: *Fly observed on rice in walk in cooler (see 13). [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Container of raw eggs stored above produce in door of cold prep unit. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *Boxes of meat and boxes of raw shelled eggs stored on floor in walk in cooler and walk in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulated grease and food debris on cooking equipment in front cook line. Accumulated food debris between wall and prep table at front cook line. Also, accumulated food debris outside and inside of cold prep unit, as well as accumulated liquid inside 2 door cold prep unit. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Remove grease, debris and liquid. Maintain equipment in clean condition.*

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

Inspector Observations: 1.) Accumulated grease on interior surfaces of front cook line exhaust hood. [CA] Remove grease and maintain exhaust hood in clean condition.

2.) 4 light bulbs out in the front cook line exhaust hood. [CA] Replace light bulbs and maintain lighting in good repair.

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

Inspector Observations: Toilet paper roll stored outside of dispenser in restrooms. [CA] Maintain supply of toilet paper inside permanently secured dispensers at all times.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handsinks - restrooms	100.00 Fahrenheit	
lechon, cooked	rack at prep	46.00 Fahrenheit	active food prep
beef, raw	cold prep unit 2 door - door	39.00 Fahrenheit	
hot water	3 comp warewash sink	116.00 Fahrenheit	
pork, raw	walk in freezer	27.00 Fahrenheit	infrared
chicken, cooked	cold prep unit - insert	40.00 Fahrenheit	
chicken, raw	cold prep unit 2 door - door	39.00 Fahrenheit	
cooked chicken	walk in cooler	40.00 Fahrenheit	
hot water	food prep sink	116.00 Fahrenheit	
cooked pork	walk in cooler	40.00 Fahrenheit	
cooked beef ribs	walk in cooler	40.00 Fahrenheit	
garlic rice, cooked	rice cooker	146.00 Fahrenheit	
sliced tomatoes	cold prep unit 2 door - insert	40.00 Fahrenheit	
rice, cooked	rice cooker	140.00 Fahrenheit	
hot water	handsinks - front & rear cook line	112.00 Fahrenheit	
longaniza	walk in freezer	29.00 Fahrenheit	infrared

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 **5/17/2022**. 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: ALAN DE JESUS
 PIC
Signed On: May 03, 2022