

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 FA0258712 - AUGUSTINE		Site Address 377 SANTANA ROW 1000, SAN JOSE, CA 95128		Inspection Date 11/20/2025		Placard Color & Score GREEN 83		
Program PR0378925 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SR3 PARTNERS LLC		Inspection Time 10:30 - 12:35			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN HOGAN				FSC NINO MARAON 12/06/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification					X		S
K02	Communicable disease; reporting/restriction/exclusion							
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		
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	
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				N
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						S
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	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	X	
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	X	X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: One hand washing sink has a empty soap dispenser and pump soap in use.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep cooler on far left was measured 47F.

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

[SA] Food shall be cold chilled to 41F before placing in a prep cooler.

[COS] After placing a lid food was measured 41F in an hour.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Lack chronological order for the oyster tags.

[CA] All shellstock tags shall be kept in chronological order for 90 days after harvest.

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

Inspector Observations: Spray holder in bar area had a debris.

[CA] Clean deep inside of the spray holder more frequently to prevent cross contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Container holding food lack common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop was left in a dirty mop bucket.

[CA] After use, dirty mop water shall be disposed off and mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

[COS] Mop was cleaned and hanged.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The health permit was not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Missing placard.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
TOMATOES	PREP COOLER	41.00 Fahrenheit	
TAHINI	PREP COOLER	40.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
OYESTER	COLD HOLDING	40.00 Fahrenheit	
BEEF	DRAWER COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CRAB	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	DRAWER COOLER	40.00 Fahrenheit	
SEA BASS	DRAWER COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
HOT WATWR	3-COMP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER KITCHEN	50.00 PPM	
MEAT BALLS	WALK IN FREEZER	10.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER BAR	50.00 PPM	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
BROTH	HOT HOLDING	145.00 Fahrenheit	
CHICK PEA	PREP COOLER	41.00 Fahrenheit	

Overall Comments:

The second dishwasher in the bar area lack sanitizer and the technician was providing service for the dishwashers.

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 **12/4/2025**. 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.

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: AUSTIN HOGAN
PIC
Signed On: November 20, 2025