

# 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

<b>Facility</b> FA0302333 - SCRATCH COOKERY INC		<b>Site Address</b> 30 FOUNTAIN ALLEY 150, SAN JOSE, CA 95113		<b>Inspection Date</b> 06/25/2025		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>87</b> </div>		
<b>Program</b> PR0444284 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SCRATCH COOKERY INC		<b>Inspection Time</b> 13:15 - 14:45			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ANGELICA				<b>FSC</b> Maria A. Camacho 01/31/2027

  

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						
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	X	
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		
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	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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

#### Inspector Observations:

**Several of the employees lack food handler cards.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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:

**In the kitchen area, at the drawer cooler, raw ground beef was found stored above burger buns.**

**[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.**

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:

**Repeat Violation: Facility lacks the testing materials to measure the hot water of the dish washer machine.**

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

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

#### Inspector Observations:

**In the chemical storage area, above the mop sink, the exhaust fan is missing the cover and the blades are exposed.**

**[CA] All hood ventilation filters shall be in place and in good repair.**

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

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## Inspector Observations:

Facility offers onsite consumption of foods and has a restroom that is made available to consumers in the kitchen area.

Note: The pathway is not clearly delineated and has an undercounter cooler within 3 feet.

[CA] Provide restroom access to consumers and delineate the route of access or cease onsite consumption.

A FOOD FACILITY that was constructed before January 1, 2004, that has been in continuous operating since January 1, 2004, and that provides space for the consumption of FOOD on the PREMISES shall either provide clean toilet facilities in good repair for CONSUMERS, guests, or invitees on property used in connection with, or in, the FOOD FACILITY or prominently post a sign within the FOOD FACILITY in a public area stating that toilet facilities are not provide.

CONSUMER access to a FOOD FACILITY through the FOOD PREPARATION area is permissible, at the discretion of the PERMIT HOLDER, if READY-TO-EAT FOODs are prepared in APPROVED areas separated from sources of contamination by a space of at least three feet from the CONSUMER and in areas that are separate from raw or undercooked FOODs. The route of access shall be separated from the required space by a rail or wall at least three feet high or otherwise clearly delineated.

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

## Inspector Observations:

1. The Environmental Health Permit was not posted in public view.

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

2. In the restroom the hand wash reminder was not posted.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Sliced Tomatoes	Prep Cooler	41.00 Fahrenheit	
Cheese Sauce	Undercounter Cooler	40.00 Fahrenheit	
Waffle Fries	Undercounter Freezer	6.00 Fahrenheit	
Chicken Filet	Fryer - Final Cook	167.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Upright Dishwasher - Ventless	160.00 Fahrenheit	
Macaroni	Undercounter Cooler	41.00 Fahrenheit	
Chicken Nugget	Hot Hold	159.00 Fahrenheit	
Ground Beef	Drawer Cooler	40.00 Fahrenheit	
Fries	Walk in Cooler	41.00 Fahrenheit	

## Overall Comments:

### Notes:

- Per PIC, they discard refuse at their MFF's commissary kitchen and are unsure if they have one of the dumpsters in the parking lot. As a reminder refuse collection is required.

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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 **7/9/2025**. 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



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**Received By:** Angelica  
Manager

**Signed On:** June 25, 2025