

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 FA0208681 - THE SKEWER BAR		Site Address 3082 LANDESS AV, SAN JOSE, CA 95132		Inspection Date 01/24/2025		Placard Color & Score RED 64		
Program PR0304551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHENG LU		Inspection Time 16:15 - 17:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By EDDIE				FSC Ming Ming Zhang 06/30/2026

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						
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		X			N
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	X	
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		
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There were no paper towel and soap supplies on both handwash sinks located in the kitchen area.*

[CA] *Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).*

Follow-up By 01/24/2025

K14 - 8 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: *Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.*

[CA] *Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).*

Follow-up By 01/24/2025

Minor Violation:

Equipment and utensils that are not currently in use are not clean to sight and touch. Contamination of food-contact surfaces that could result in food contamination.

[CA] *A food facility shall not be operating if there is gross contamination of food-contact surfaces that may result in the contamination of food products. The food facility shall cease operation of the food facility until all food contact surfaces have been thoroughly cleaned and sanitized.*

There was a very low sanitizer concentration on the low temperature mechanical dishwasher.

[CA] *Whenever sanitizing of utensils/equipment is conducted, the sanitizer concentration maintain in the sanitizing compartment of the mechanical dishwasher must be maintained at 50 ppm chlorine unless the manufacture recommended otherwise.*

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

Inspector Observations: *Multiple live cockroaches were observed above the preparation table, the wash sink, on the clean utensil's storage shelf, and on the wall above the preparation tables.*

[CA] *Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminate and verified by a district inspector, the facility shall be closed. Suzanne Lew Supervising Registered Environmental Health Specialist with the county of Santa Clara has approved the closure. Please contact the district inspector for follow-up inspection.*

Follow-up By 01/27/2025

Minor Violations

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: *Some open bag food products were stored on the shelf in the dry storage area.*

[CA] *Store all open bag food products in properly labeled bulk containers.*

Some spices and condiments in an open container were stored below the table used to cut meat products.

[CA] *To prevent possible contamination, please do not store any food products on an open container below the preparation table and below sinks.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: Soap in an open container was observed on one of the drainboards of the preparation sink which was being used to defrost beef and pork.

[CA] To prevent possible chemical contamination, please do not store any chemicals above and near open food products.

A household insect spray was observed in the facility.

[CA] To eliminate insects from the facility, a pest control intervention may only be conducted by professional. Please stop using the household chemicals to eliminate insects from the facility.

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

Inspector Observations: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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

Inspector Observations: There are gaps in between the screens of the exhaust hood. There also is an excessive dust, oil, and grease accumulation on the screens.

[CA] To trap all the steam, smoke, grease, and heat produced by the equipment located below the exhaust hood, seal the gaps observed between the screens. Clean the exhaust hood regularly.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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

Inspector Observations: Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.

[CA] Conduct a thorough regular cleaning on the floor area.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Pork	Undercounter fridge	38.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Final cook	164.00 Fahrenheit	
Shell eggs	Walk-in cooler	34.00 Fahrenheit	
Chicken	Final cook	175.00 Fahrenheit	
Beef	Defrosting	35.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Ming Ming Zhang - 06/30/2026.

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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 2/7/2025. 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: Eddie Lu
Owner

Signed On: January 24, 2025