

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 FA0205650 - CALIFORNIA SOURDOUGH EATERY		Site Address 1150 MURPHY AV A, SAN JOSE, CA 95131		Inspection Date 07/03/2026		Placard Color & Score GREEN 90		
Program PR0303358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MAY LUONG		Inspection Time 11:00 - 12:30			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By MAY LUONG				FSC Pompeya Fuentes Carmona 01/30/2030

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		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		S
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		
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		X
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		
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Sliced tomatoes were found to be held at room temperature at the sandwich preparation table. [corrective action]
Food may be held at room temperature for a maximum of 4 hours. Any leftover food after 4 hours of removing from refrigerator must be discarded. [correction] Owner brought out a new pan of tomatoes at 12:10 PM. Facility closes at 3:30 PM. Leftovers to be discarded.

Note: "Time as a Public Health Control" form to be e-mailed to owner. Form must be filled out and e-mailed back to raymond.chung@deh.sccgov.org

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Observed pepperoncinis for customer self-service held in a container loosely covered with plastic wrap. [corrective action] Provide a sneeze guard or container with attached lid to protect the food from possible overhead contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	men's restroom	100.00 Fahrenheit	
tuna salad	2-door reach-in cooler	42.00 Fahrenheit	
peppered salame	3-door reach-in cooler	41.00 Fahrenheit	
hot water	3-compartment sink	128.00 Fahrenheit	
turkey	3-door reach-in cooler	38.00 Fahrenheit	
sliced tomato	sandwich prep table	49.00 Fahrenheit	
ham	display case	40.00 Fahrenheit	
sliced tomato	3-door reach-in cooler	44.00 Fahrenheit	Prepared this morning
pastrami	display case	42.00 Fahrenheit	
warm water	hand sink (front service area)	100.00 Fahrenheit	

Overall Comments:

Note:

- **This facility lacks a dedicated food preparation sink. 3-compartment sink with indirect connection is being used for food preparation. SOP for washing produce was available and posted near sink.**
- **Time as a Public Health Control (TPHC) form to be e-mailed to owner**

may.luong168@yahoo.com

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 **7/17/2026**. 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.

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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: May Luong

Owner

Signed On: July 03, 2026