

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 FA0273460 - VENUS CAFE		Site Address 1698 HOSTTETER RD K, SAN JOSE, CA 95131		Inspection Date 07/08/2025		Placard Color & Score YELLOW 70		
Program PR0413431 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KCT FOOD SERVICE, INC		Inspection Time 12:10 - 14:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MIKE				FSC KEMEN TAM 01/03/2028

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						
K06	Adequate handwash facilities supplied, accessible			X				
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	
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		X			N
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the main kitchen prep area, on and inside prep units, measured internal temperature of multiple PHFs to be 47 - 53F: shredded cheese, hot dogs, cooked potatoes, spam, pooled eggs, raw chicken, fish ball, raw beef.*

Near the cookline, inside a metal pan with a lid: measured internal temperature of cooked pork to be 116F. PIC stated foods had been held since 11 or 11:30am today (less than 2 hours prior).

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[SA] *Some foods will be served before the 4-hour time mark today. The large prep unit's temperature was adjusted to be colder.*

REPEAT VIOLATION

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed sewage backup in the center floor drain in the kitchen. The 3-compartment sink had been full of water and was emptied all at once; per PIC, draining a large amount of water at one time caused the sewage backup, and the facility has been aware of a plumbing issue and has contacted the landlord. (Facility has another 2-compartment warewashing sink that is attached to a mechanical dishwasher.)*

[CA] *Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. FACILITY SHALL NOT OPERATE WHILE THERE IS AN ACTIVE SEWAGE BACKUP.*

[SA] *The sewage backup stopped after the water stopped running. The 3-compartment sink and the nearby handsink were turned on for a couple of minutes and no more sewage backup was observed. Employee mopped and cleaned the affected area.*

Clean and sanitize the affected area with 100ppm chlorine or 200ppm quaternary ammonia. A plumber must service the facility and address the problem by end of day today, and proof of plumbing service must be emailed to mindy.nguyen@deh.sccgov.org. Failure to comply may result in enforcement action, including facility closure.

A follow-up inspection will be conducted within 24 hours to assess compliance. Consulted supervisor P. Mark.

Note: *PIC stated that during today's inspection, the 3-compartment sink was filled and emptied again, and no sewage backup was observed. A plumber must still service the facility before the follow-up inspection tomorrow.*

Minor Violations

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

Inspector Observations: *1) Observed large garbage bin in front of handsink in the warewashing area.*

2) Observed bucket in front of rear kitchen handsink.

3) At the front beverage prep handsink: observed clean equipment stored adjacent to handsink.

[CA] *Do not obstruct handsinks. Move clean equipment away from handsinks to prevent contamination when handwashing.*

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

Follow-up By 07/09/2025

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Inspector Observations: 1) Observed black mold-like substance on the white panel inside the ice machine.
[CA] Keep ice machine clean.

2) Measured chlorine in dishwasher to be 25ppm. Dishwasher was being actively used.
[CA] Sanitize dishes in 50ppm chlorine. Repair dishwasher.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed raw meats thawing in standing water in the 3-compartment sink.
[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:
1) Under refrigeration
2) Completely submerged under cold running water of sufficient velocity to flush loose particles
3) In a microwave oven
4) During the cooking process

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed foil was used as lining for shelves and bricks.

[CA] Discard foil. Surfaces must be smooth, durable, and easily cleanable.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: The plumbing connected to the 3-compartment sink was not sufficient/in good working condition (see violation K22 above).

[CA] Repair plumbing and maintain in good working condition.

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

Inspector Observations: Observed accumulation of food debris on floor under cooking equipment and in the floor sink under the prep sink under the hood.

[CA] Keep floors clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

Item	Location	Measurement	Comments
CHEESE, HOT DOGS, COOKED POTATOES, SPAM, POOLED EGG, RAW CHICKEN, FISH BALL, RAW BEEF	CENTER PREP UNITS	47.00 Fahrenheit	47 - 53F, HELD FOR LESS THAN 2 HOURS
SAUCE	STOVE, HOT HOLDING	139.00 Fahrenheit	
HOT WATER	PREP SINK, 2-COMPARTMENT	120.00 Fahrenheit	
VEGETABLES, HAM	WAREWASHING SINK		
BEVERAGES	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
	FRONT GLASS DOOR	41.00 Fahrenheit	
	REFRIGERATOR		
CHLORINE	DISHWASHER	25.00 PPM	
CHLORINE	SANITIZER BUCKET	100.00 PPM	
COOKED PORK CUTLETS	PREP AREA	116.00 Fahrenheit	
RICE	PREP UNIT	145.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted tomorrow to assess the major violations listed above. The first follow-up is free of charge.
Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in

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enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Email report/proof of plumber service to mindy.nguyen@deh.sccgov.org before end of day today.

Repeat violations may result in enforcement action, including office hearings.

Provided and discussed TPHC form.

Due to technical difficulties, this report will be emailed to the facility.

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 7/22/2025. 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: Mong Tam
Manager
Signed On: July 08, 2025