

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 10/22/2025
Program PR0304551 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CHENG LU	Inspection Time 15:15 - 16:15
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By HONG LI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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.

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

Inspector Observations: 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 professionals.

Please stop using the household chemicals to eliminate insects from the facility.

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: The gaskets of the walk-in cooler are worn out.

[CA] Replace the gaskets immediately.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was no approved thermometer inside the preparation fridge.

[CA] Provide approved thermometer inside the fridges.

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: There is no wet mop hanger by the janitorial sinks.

[CA] Install a wet mop hanger by the janitorial sink. All wet mops must be hung on the wet mop hanger.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Skewers	Undercounter fridge	37.00 Fahrenheit	
Chicken	Walk-in cooler	35.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Shell eggs	Walk-in cooler	39.00 Fahrenheit	
Beef	Walk-in cooler	35.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: This limited/routine inspection is conducted for a change of ownership for SR0882568

NEW OWNER: Hong Li

NEW FACILITY NAME: The Skewer Bar

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The applicant has completed the application for an Environmental Health Permit.

FP11 \$1,580.00 will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 11/1/2025 - 10/31/2026. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permits from a public view and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

****Structural Review inspection conducted on 10/22/2025.***

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 **11/5/2025**. 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: Hong Li
Owner
Signed On: October 22, 2025