

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 FA0205986 - SWEETHOME KITCHEN		Site Address 1312 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 03/12/2025		Placard Color & Score YELLOW 72		
Program PR0303401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SWEETHOME KITCHEN LLC		Inspection Time 12:20 - 14:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By LAWRENCE				FSC NING CHEN 11/14/2026

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						
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					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					N
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							

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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205986 - SWEETHOME KITCHEN	Site Address 1312 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 03/12/2025
Program PR0303401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SWEETHOME KITCHEN LLC	Inspection Time 12:20 - 14:45
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: Multiple food items were out of temperature and kept at room temp including Beijing Duck 68F and Pot of Broth 85F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Facility wants to get heat lamp to keep food hot. While there is not heat lamp facility must keep potentially hazards food in the walk in unit or on stove.

Follow-up By
03/18/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: The food facility is packaging Beijing Duck using a reduced-oxygen packaging (ROP) method and has not obtained HACCP plan. Duck was ROP today and was inside the walk in cooler.

[CA] Cease the ROP process it is observed to be in violation and facility can't sell ROP package to the public.

Follow-up By
03/18/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: A used glove was hanging on the hand washing sink.

[CA] Disposable gloves are for single use only. Gloves shall be changed with a different task.

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

Inspector Observations: Employee was throwing shrimp shell inside the hand washing sink and hand washing sink was blocked with trash bin.

[CA] The hand washing sink shall be accessible and/or unobstructed at all times. Hand washing sink can't be used to throw garbage it shall be accessible for wash hands at all times.

NOTE: Two hand washing sinks in the kitchen and one was blocked.

Follow-up By
03/18/2025

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: Chicken was stored above beef inside the walk in freezer.

[CA] Follow proper storage requirements by keeping chicken on bottom shelf below beef. Sticker with proper storage requirement was handed over to PIC.

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: A bowl of soaked fish was on the sideboard of a 3-compartment sink.

[CA] Use a 3-compartment sink is only for warewashing. All the food washing and storage shall be done at the food prep sink or a food prep table.

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

Inspector Observations: Build up of debris under the shelving.

[CA] Provide minimum 6 inches space under shelves for easy cleaning. Clean hard to reach areas to prevent build up of debris.

Performance-Based Inspection Questions

Needs Improvement - Compliance with variance/ROP/HACCP Plan.

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0205986 - SWEETHOME KITCHEN	Site Address 1312 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 03/12/2025
Program PR0303401 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SWEETHOME KITCHEN LLC	Inspection Time 12:20 - 14:45

Measured Observations

Item	Location	Measurement	Comments
BROTH	STOVE	200.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
BEAN SAUCE	REFRIGERATION	26.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN WINGS	WALK IN FREEZER	12.00 Fahrenheit	
DRINKS	REFRIGERATION	42.00 Fahrenheit	
CUT POTATOES	WALK IN COOLER	40.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
DUCK	WALK IN COOLER	40.00 Fahrenheit	
GROUND CHICKEN	WALK IN FREEZER	12.00 Fahrenheit	
DUCK	WALK IN COOLER	40.00 Fahrenheit	
POT OF BROTH	ROOM TEMP	85.00 Fahrenheit	
DUMPLING	FREEZER ONE DOOR	10.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
DUCK	ROOM TEMP	68.00 Fahrenheit	
PORK	FOOD PREP TABLE	40.00 Fahrenheit	

Overall Comments:

Facility has a follow up inspection on 3/18/25 to check on K06, K07, and K10

****Subsequent follow-up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hr (minimum of 2 hours) during nonbusiness hours upon availability. ****

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 **3/26/2025**. 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: Ning Chen

Signed On: March 12, 2025