

# 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

<b>Facility</b> FA0240198 - SHIN'S TOFU HOUSE		<b>Site Address</b> 1701 LUNDY AV 160, SAN JOSE, CA 95131		<b>Inspection Date</b> 06/12/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>70</b> </div>		
<b>Program</b> PR0340231 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SHIN, SUNGEUN		<b>Inspection Time</b> 14:15 - 15:50			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JAE YOON PARK				<b>FSC</b> Not Available

  

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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						
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	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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		

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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:** *In the kitchen handwash station, observed a lack of hand soap and dispensable paper towels. [CA] Ensure handwash stations are supplied with hand soap and paper towels to allow for proper handwashing. [SA] Operator placed hand soap in the dispenser and provided paper towels.*

Follow-up By  
06/17/2024

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

**Inspector Observations:** *In the kitchen area, in the 2 door prep unit, measured seafood mix, raw shrimp, soft tofu, raw beef, raw pork, raw shelled eggs, and cooked beef between 45F and 70F. Per operator, seafood mix, raw shrimp, soft tofu, raw beef, raw pork, raw shelled eggs, and cooked beef was stored since 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Seafood mix, raw shrimp, soft tofu, raw beef, raw pork, raw shelled eggs, and cooked beef was VC&D due to time and temperature abuse.*

Follow-up By  
06/17/2024

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food safety manager's certificate and food handler cards unavailable upon request. [CA] Ensure a valid food safety manager's certificate and food handler cards are available upon request.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *At the handwash station, observed a lack of hot water due to non-functioning hot water knob. In the kitchen area, at the 3 compartment sink and prep sink, measured hot water at 106F maximum. [CA] Ensure hot water at the handwash station is maintained between 100F and 108F.*

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

**Inspector Observations:** *By the cookline, on the storage rack, observed food stored on the floor next to the rack. [CA] Ensure all food is stored at least 6" off the floor on approved shelving.*

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:** *In the kitchen area, observed the installation and use of wooden table top with metal sticker covers, wooden shelving/counter-top separators for kitchen equipment storage, and an AC unit affixed to the shelving wall. [CA] Ensure only approved materials and equipment are installed and used within the facility.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *In the kitchen area, observed knives stored on the counter area between two prep units. In the same area, observed food equipment stored in a container on the floor. [CA] Ensure all food equipment is properly stored to prevent possible contamination.*

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 the floor underneath the cookline, underneath the prep sink, and in the back storage room. At the cookline, observed accumulation of food debris on the wall. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
spam	2 door prep unit	41.00 Fahrenheit	
dumplings	2 door reach in refrigerator	38.00 Fahrenheit	
makgeolli	reach in refrigerator	39.00 Fahrenheit	
soft tofu	2 door reach in refrigerator	41.00 Fahrenheit	
PHFs	2 door prep unit	70.00 Fahrenheit	measured seafood mix, raw shrimp, soft tofu, raw beef, raw pork, raw shelled eggs, and cooked beef between 45F and 70F.
hot water	3 compartment sink	106.00 Fahrenheit	
dumplings	2 door reach in freezer	41.00 Fahrenheit	
raw shelled eggs	reach in refrigerator	41.00 Fahrenheit	
sausage	2 door prep unit	41.00 Fahrenheit	
fish cake	2 door reach in freezer	38.00 Fahrenheit	
hot water	handwash sink	70.00 Fahrenheit	

## Overall Comments:

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 **6/26/2024**. 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: JAE YOON PARK  
SERVER  
Signed On: June 12, 2024