

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0261124 - A7 LOUNGE AURA		Site Address 389 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 12/19/2025
Program PR0382847 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name AURA CORP	Inspection Time 09:10 - 09:55
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By TERESA NGUYEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 12/12/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/19/2025

Cited On: 12/12/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 12/19/2025

Minor Violations

Cited On: 12/19/2025

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

Inspector Observations: At the bar hand wash sink, paper towels are not stored in a dispenser.

Follow-up By
12/26/2025

[CA] Provide a paper towel dispenser. Ensure paper towels are stored in dispenser at all times to prevent contamination.

Cited On: 12/19/2025

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

Inspector Observations: Hot water measured 106F throughout facility.

Follow-up By
12/26/2025

[CA] Hot water shall be supplied at a minimum temperature of 120°F measured from the faucet throughout facility except at handwash sinks. Owner stated that a work order will be placed.

Measured Observations

Item	Location	Measurement	Comments
water	bar 3 comp sink	106.00 Fahrenheit	
water	hand wash sinks	106.00 Fahrenheit	
water	kitchen 3 comp sink	106.00 Fahrenheit	

Overall Comments:

Follow-up inspection to the routine inspection conducted on 12/12/25. Facility was closed due to lack of hot water.

Observations:

-Hot water measured 106F throughout facility.

-Hand wash station next to 3 compartment sink has been repaired.

A work order will be placed to ensure hot water reaches a minimum of 120F throughout facility. Owner will be sending video of water temperature and paper towel dispenser in bar area by 12/26/25.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/2/2026**. 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: Teresa Nguyen
owner

Signed On: December 19, 2025