

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 FA0260264 - MEAT HOUSE		Site Address 201 E TAYLOR ST 1, SAN JOSE, CA 95112		Inspection Date 11/04/2025		Placard Color & Score GREEN 88		
Program PR0381459 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name DAVID GLOBAL LLC		Inspection Time 12:10 - 13:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LEE				FSC CAIHONG ZHENG 05/05/2030

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						S
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		X			N
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		
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260264 - MEAT HOUSE	Site Address 201 E TAYLOR ST 1, SAN JOSE, CA 95112	Inspection Date 11/04/2025
Program PR0381459 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name DAVID GLOBAL LLC	Inspection Time 12:10 - 13:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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

Inspector Observations: *Per PIC, they are unable to take apart some parts of their HOBART (NSF) meat slicer, and they usually wipe the parts with Clorox disinfectant wipes.*

[CA] Equipment must be properly sanitized in approved sanitizer solution. Research the manufacturer directions to properly take apart the meat slicer.

[SA] Instructed PIC how to mix 100ppm chlorine sanitizer solution that he can use to wipe down the larger meat slicer parts.

Minor Violations

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: *Sanitizer test strips were not available.*

[CA] Obtain sanitizer test strips.

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: *Observed an insect zapper on a shelf directly above a chest freezer. Shelf had many gaps between the metal bars. Insect zapper did not appear to be capable of capturing dead insects.*

[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device.

Insect control devices shall be installed so that the devices are not located over a food or utensil handling area and dead insects and insect fragments are prevented from being impelled onto or falling on non-prepackaged food, clean equipment, utensils, linens, and unwrapped single-use-articles.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MEATS	WALK-IN AND CHEST FREEZERS	5.00 Fahrenheit	

Overall Comments:

- Discussed warewashing steps and provided warewashing sticker.
- Per PIC, the facility does not thaw any meat. No thawing observed during today's inspection. If any thawing occurs or is observed in the future, facility will be required to install a prep sink.

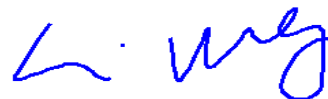
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/18/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0260264 - MEAT HOUSE	Site Address 201 E TAYLOR ST 1, SAN JOSE, CA 95112	Inspection Date 11/04/2025
Program PR0381459 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name DAVID GLOBAL LLC	Inspection Time 12:10 - 13:35

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: li wang
Owner

Signed On: November 04, 2025