

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 FA0301615 - SOMI SOMI SJ		Site Address 1477 BERRYESSA RD 20, SAN JOSE, CA 95133		Inspection Date 04/23/2025		Placard Color & Score GREEN 91		
Program PR0443031 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SOMI SJ INC		Inspection Time 14:50 - 16:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ALONDRA				FSC JONATHAN TRUONG 10/25/2026

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						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						S
K07	Proper hot and cold holding temperatures			X				
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						S
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		
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the left reach-down unit in the front prep area: measured internal temperature of cheese cubes to be 49F. Operator stated cheese (and all other foods stored inside) had been held inside unit since no earlier than 12pm today (approximately 3.5 hours prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Do not store potentially hazardous foods inside this unit until it is able to keep foods at 41F and below. Note: employees were asked to move all other foods inside to another unit for today.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Measured sanitizer in the wiping cloth bucket next to the front handwash sink to be 0ppm quaternary ammonia and 0ppm chlorine.

[CA] Store wiping cloth buckets in 200ppm quaternary ammonia or 100ppm chlorine.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the prep sink's faucet was loose.

[CA] Repair faucet and maintain in good condition.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The environmental health permit was not posted in public view.

[CA] Post the environmental health permit in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	REACH-DOWN SECTION OF LEFT PREP UNIT	49.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
TAIYAKI BATTER	LEFT REACH-DOWN PREP UNIT	41.00 Fahrenheit	PER EMPLOYEE, IT HAD JUST BEEN PLACED IN THIS UNIT FROM ANOTHER UNIT
AMBIENT TEMPERATURE OF LEFT REACH-DOWN UNIT	LEFT REACH-DOWN UNIT	45.00 Fahrenheit	METAL PROBE THERMOMETER LEFT INSIDE WITH DOORS CLOSED FOR 30 MINUTES
RED BEAN FILLING	PREP INSERT, RIGHT PREP UNIT	40.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
QUAT AND CHLORINE	SANITIZER BUCKET, NEAR FRONT HANDWASH SINK	0.00 PPM	
MILK	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	

Overall Comments:

NOTES:

- After being washed and rinsed, wares must be submerged in quaternary ammonia for a minimum of 1 minute.
- Ensure all employees are regularly checking food temperatures and have easy access to a metal probe thermometer.

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A CDFA dairy license for the soft serve machines was available for review. Ensure a copy is available at the facility at all times.

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 **5/7/2025**. 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: Alondra Felix
Shift Lead
Signed On: April 23, 2025