

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 FA0208159 - TESKE'S GERMANIA RESTAURANT		Site Address 255 N 1ST ST, SAN JOSE, CA 95113	Inspection Date 07/08/2025
Program PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BAUMANN, HANS J	Inspection Time 15:40 - 16:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By SCOTT	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 07/08/2025

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

Inspector Observations:

In the kitchen at the only hand wash station there were no paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[SA] PIC provided a roll of paper towels for use.

Cited On: 07/08/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Repeat Violation:

1. Observed Vermin: Documented in the following areas: Fresh rodent droppings were observed throughout the facility. Old droppings were still observed throughout the facility in the basement, kitchen, bar, prep area, and dining rooms.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Yes

4. Notification: The person in charge during inspection, Scott, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 07/08/2025

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations:

Repeat Violation: The red placard was removed.

[CA] The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food facility. The placard shall not be defaced, marred, camouflaged, hidden obstructed in any way, removed, or placed at a height or location that the Environmental Health Specialist determines contradicts the intent of this section.

Measured Observations

N/A

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Overall Comments:

Onsite for a food borne illness investigation. A checklist for reopening and a pest control report was provided prior to the inspection. Civil assist from San Jose Police Department was requested for this inspection.

Upon arrival kitchen staff were observed operating, the smell of food was observed from outside the facility, and the red placard was missing.

This is the second follow up inspection and shall be charged at the approved hourly rate.

Observations:

K23: Fresh rodent droppings were observed throughout the facility. Walked through the facility with the pest control service and they stated there has been lower activity. Pest control technician conducted a test to verify droppings were fresh.

Facility shall remain closed until authorized to reopen by this department.

This facility has been found operating on a suspended Environmental Health permit, and the department will continue to issue violations and penalties as allowed in the California Retail Food Code and Santa Clara County Ordinance; a Notice of Violation will be issued.

This is a joint investigation with L. Dodson.

CLOSURE / PERMIT SUSPENSION NOTICE

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 7/22/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Greg
Owner
Signed On: July 08, 2025