

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 FA0251414 - LUNCH WITH TONY - FRONT KITCHEN	Site Address 201 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 05/13/2026
Program PR0365358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUNCH WITH TONY, LLC	Inspection Time 13:30 - 14:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ROHAN - OVER THE PHONE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/08/2026

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

Compliance of this violation has been verified on: 05/13/2026

Cited On: 05/08/2026

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

Compliance of this violation has been verified on: 05/13/2026

Minor Violations

Cited On: 05/08/2026

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

This violation found not in compliance on 05/13/2026. See details below.

Cited On: 05/13/2026

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

Inspector Observations:

Food related equipment is still being stored outside the facility in a cage.

[CA] Equipment shall be stored within an approved facility to prevent contamination.

Measured Observations

Item	Location	Measurement	Comments
Sliced Tomatoes	Ice Bath	40.00 Fahrenheit	
Ambient Air	Undercounter Cooler	43.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

- All PHFs were in appropriate time and temperature relationships.

- Dishes were being properly sanitized and air dried.

- Liquor bottles have been removed from the outdoor cage. Cups, bowls, to go bags, napkins, etc are still being stored. Move items inside the approved facility. Observed debris on boxes.

- The undercounter cooler is empty. Ambient air readings measured between 40-50F. With internal thermometers. Probe thermometer read 43F.

Continue to correct any and all pending violations.

OFFICIAL INSPECTION REPORT

Facility FA0251414 - LUNCH WITH TONY - FRONT KITCHEN	Site Address 201 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 05/13/2026
Program PR0365358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LUNCH WITH TONY, LLC	Inspection Time 13:30 - 14:10

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 **5/27/2026**. 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.

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: Felix Duran
Crew Member
Signed On: May 13, 2026