

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 FA0251073 - SOGO TOFU - Retail side	Site Address 1610 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 04/15/2026
Program PR0374292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SOGO TOFU INC	Inspection Time 13:45 - 14:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By STEVE CHUNG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/09/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/15/2026

Cited On: 04/09/2026

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

Compliance of this violation has been verified on: 04/15/2026

Cited On: 04/09/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 04/15/2026. See details below.

Cited On: 04/15/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: [REPEAT VIOLATION - FIFTH OCCURRENCE] On the counter-top, observed the following potentially hazardous food stored for over 4 hours from when removed from temperature control including red bean pastry and mung bean pastry. Observed the following potentially hazardous food stored for over 4 hours from when removed from temperature control without time labeling including radish pastry, spicy rice noodles, and egg rolls.

[CA] Potentially hazardous foods maintained by time shall be time marked/time labeled when removed from temperature control and served within 4 hours or discard.

[SA] Red bean pastry, mung bean pastry, radish pastry, spicy rice noodles, and egg rolls were VC&D due to improper use of TPHC. An additional follow-up inspection to occur to verify the proper use of TPHC. Next inspection to be charged at a rate of \$282.00 per hour (one hour minimum).

Minor Violations

Cited On: 04/15/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed operator did not wash hands after talking on the phone before handling utensils for food service.

[CA] Hands shall be properly cleaned at the handwash station using warm water, hand soap, and paper towels. Hands that have been contaminated by sweat shall be immediately cleaned prior to continuing food service.

[SA] Operator was directed to properly wash hands at the handwash station.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper handwashing, improper holding temperatures, and improper use of

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TPHC.

The following MAJOR violation was corrected:

K07M - Improper holding temperatures

- Measured all potentially hazardous foods maintained at 41F and below.

Previously cited MAJOR violation was observed with a MINOR violation:

K05 - Hands not clean/improper handwashing

[SEE VIOLATION FOR DETAILS]

The following MAJOR violation was not corrected:

K08M - Improper use of TPHC

[SEE VIOLATION FOR DETAILS]

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 **4/29/2026**. 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: STEVE CHUNG
MANAGER
Signed On: April 15, 2026