

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 FA0206528 - CLEANEATS		Site Address 1597 E MERIDIAN AV E, SAN JOSE, CA 95125		Inspection Date 07/15/2025		Placard Color & Score GREEN 85		
Program PR0304042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUMBLED HUSTLER MASTE		Inspection Time 12:40 - 13:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By FRANCISCO & ARTURO (C)				FSC Ernesto Catura 6/3/30

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		X			N
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						
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		X
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		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		

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

Comments and Observations

Major Violations

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

Inspector Observations: Major:

1. Measured the following PHFs holding between 55F - 58F in 2 door reach in (back): diced chicken and shredded cheese.

2. Measured the following PHFs holding between 52 - 55F in 2 3 door cold top: turkey meat ball, spicy turkey meat ball and turkey meatball with pineapple.

Per operator, PHFs placed in unit for more than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Minor: Measured the following PHFs holding between 44F - 48F in 3 door cold top for less than 4 hours: brown rice and sliced turkey breast. [CA] Maintain all cold PHFs held at or below 41F.

Follow-up By
07/17/2025

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found a few flies in the front service area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured ambient air temperature of 2 door reach in holding at 51F. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate all cold PHFs to walk-in-cooler.

Follow-up By
07/17/2025

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: Found floor sink under 1-compartment sink clogged. [CA] Ensure floor sink is free flowing and in good repair. [SA] Operator directed to conduct thawing and pre-washing of fruits etc at warewash sink until repair is made to floor sink. Note: Warewash station shall be wash and sanitize prior to any usage for preparation purposes.

Follow-up By
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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
brown rice	3 door cold top	44.00 Fahrenheit	
turkey meat ball	3 door cold top	53.00 Fahrenheit	for more than 4 hours. COS-VC&D
prepackaged PHFs	3 door upright	41.00 Fahrenheit	
mashed potato	3 door cold top	41.00 Fahrenheit	
diced chicken	2 door reach in	55.00 Fahrenheit	for more than 4 hours. COS-VC&D
peas	1 door upright freezer	5.80 Fahrenheit	
orange rice	2 door sliding upright	41.00 Fahrenheit	
chicken	4 door under drawer	41.00 Fahrenheit	
meat ball	1 door upright freezer	-16.00 Fahrenheit	
diced potato	3 door cold top	41.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
white rice	walk-in	41.00 Fahrenheit	
turkey meat ball	4 door under drawer	41.00 Fahrenheit	
ambient	2 door reach in	51.00 Fahrenheit	COS- discontinue storing PHFs in this unit until repairs are made.
beverage	2 door sliding	40.00 Fahrenheit	
shredded cheese	2 door reach in	58.00 Fahrenheit	for more than 4 hours. COS-VC&D
chicken breast	walk-in	55.00 Fahrenheit	process of cooling
spicy turkey meat ball	3 door cold top	55.00 Fahrenheit	for more than 4 hours. COS-VC&D
mashed potato	3 door reach in	41.00 Fahrenheit	
white rice	3 door cold top	41.00 Fahrenheit	
beef	walk-in	41.00 Fahrenheit	
sliced beef	2 door cold top	41.00 Fahrenheit	
brown rice	3 door reach in	41.00 Fahrenheit	
sliced turkey breast	3 door cold top	48.00 Fahrenheit	
sliced beef	2 door reach in	41.00 Fahrenheit	
turkey breast	rack	134.00 Fahrenheit	process of cooling
quat	sani bucket	200.00 PPM	
diced chicken	2 door cold top	41.00 Fahrenheit	
turkey meatball with pineapple	3 door cold top	53.00 Fahrenheit	for more than 4 hours. COS-VC&D

Overall Comments:

Facility is hereby given a 48 hour notice.

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 7/29/2025. 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.

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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: Ernie Catura
Manager

Signed On: July 15, 2025