

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 FA0206324 - SHARKS ICE		Site Address 1500 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 01/29/2026	
Program PR0379795 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ARAMARK SERVICES INC		Inspection Time 11:00 - 11:30
Inspected By ANABELLE GARCIA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By BILL HUNTLEY	FSC Enrique Castillo 08/08/2028		

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

K09S - Proper cooling methods

K10S - Proper cooking time & temperatures

K11S - Proper reheating procedures for hot holding

Measured Observations

Item	Location	Measurement	Comments
quaternary ammonium	2 comp sink	200.00 PPM	
chocolate milk	2 door upright cooler	36.00 Fahrenheit	IR
ranch dressing	single door upright cooler	41.00 Fahrenheit	IR
ambient	single door upright cooler	38.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
egg rolls	single door under counter freezer	12.00 Fahrenheit	IR
water	hand wash sink	100.00 Fahrenheit	
pepperoni pizza	2 door upright freezer	6.00 Fahrenheit	IR
water	2 comp prep sink	120.00 Fahrenheit	

Overall Comments:

A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

Operation hours: 3pm-9pm (M-F), 8am-9:30pm(Sat-Sun)

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 **2/12/2026**. 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: Bill Huntley
PIC
Signed On: January 29, 2026