

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 FA0262297 - HOME EAT		Site Address 88 S 4TH ST 150, SAN JOSE, CA 95112		Inspection Date 10/20/2026		Placard Color & Score YELLOW 44		
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOME EAT, LLC		Inspection Time 16:00 - 17:45			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ZHOU ZHI				FSC Zhi Zhou 05/14/2029

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						S
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods		X		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		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	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	X	X
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations:

Fried chicken, boiled broccoli, fried chicken wings, and beef all lacked time markers at the cook line.

Follow-up By
10/27/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] After discussing with chef manager, they had not re-written the time markings for the new batches of food. Time markers were written for food items.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked chicken and cooked beef were found cooling in the meat walk in cooler in plastic bus tubs at a depth >4" inches. Items measured between 90-115F at around 3pm. Items were time marked at 11 am as a final cook time.

Follow-up By
10/27/2026

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Items were VC&D . Educated chef manager and manager to use metal sheet trays and a speed rack to cool items to 70F within the first two hours and 41F within the last hour.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

A cooked bean sprout was found in the bulk storage container of the dry rice. PIC was unaware of how long the bean sprout was in the rice.

Follow-up By
10/27/2026

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Rice was discarded.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Food handler cards for staff were unavailable upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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Inspector Observations:

Repeat Violation: The handwash station near the warewash station lacked paper towels.

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

[COS] PIC had staff restock the dispenser at time of the inspection.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water valve was turned off at the bar handwash sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[COS] PIC turned the valve back on and hot water was restored.

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

Inspector Observations:

Pantry moths/flying insects were found throughout the dry storage room.

[CA] Maintain the facility free of animals, pests, and vermin. Provide pest control as necessary.

Note: Facility has a bus tub full of water to "attract and get rid off the moths". Educated PIC that standing/still water can create a harborage location for small flies. Recommended adding additional electric insect devices in the storage room as they have some in the back hallway.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Shrimp was found thawing in the prep sink in standing water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Water faucet was turned on.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw shell eggs were found stored above produce in the produce walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations:

Facility is using a professional insecticide without the required licensing for use. Applicator sprayers were also unlabeled throughout the facility with one stored in a prep sink across the meat walk in cooler with the cooling beef and chicken.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Chemicals once removed from original container shall be labeled with common name. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

[COS] Educated PIC that insecticides, and most chemicals, must be used in accordance with labeling instructions. Also, reminded PIC that chemicals shall be stored away from food prep areas.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Repeat Violation: The surfaces of refrigeration equipment and soap dispensers in the cookline have an accumulation of grease and grime.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks quaternary ammonia testing materials for their quaternary ammonia based sanitizer dispenser at the three compartment sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Repeat Violation: Facility is using cardboard to line shelves of the dry storage room and the walk in coolers.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Repeat Violation: Facility is using a bowl as a scooper in the rice bin.

2. Facility has two small bowls wrapped in plastic to serve rice for dine in orders.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

3. Rice serving utensil was in water measuring at 115F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

4. Cookline staff use one utensil to scoop out cooked proteins, cut veggies, seasonings, and sauces.

[CA] Provide dispensing utensil for each food item at the prep line cooler/service line to prevent cross contamination.

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet wiping cloths were observed along prep counters at the cookline.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

A bottle of Advil was found stored on a shelf above a food prep table.

[CA] Personal care items (medication/vitamins) shall bear a legible manufacturer's label and stored in a designated storage area for personal items. Store items in the employee bins.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. The walls and floors of the cookline area have an accumulation of food debris and grease.

2. The back of house floor area is unclean with residue around the perimeter.

3. The floors of the dry storage room and shelves of the dry storage room have an accumulation of food debris and grime.

[CA] Maintain the floors, walls, and ceilings of the facility clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cooked Beef	Service Line	47.00 Fahrenheit	TPHC
Chicken	Walk in Cooler - Proteins	100.00 Fahrenheit	Cooling 4 hours, VC&D
Water	Rice Serving Utensil	115.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Raw Beef	Walk in Freezer - Cookline	10.00 Fahrenheit	IR, Frozen Solid
Wonton Wrappers	Walk in Cooler - Produce	38.00 Fahrenheit	
Raw Beef	Walk in Cooler - Cookline	36.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	300.00 PPM	200-400 ppm okay
Rice	Rice Cooker	190.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Broccoli	Service Line	90.00 Fahrenheit	TPHC
Mongolian Beef	Final Cook	190.00 Fahrenheit	Reheat for immediate service
Cooked Beef	Walk in Cooler - Proteins	110.00 Fahrenheit	Cooling 4 hours, VC&D
Rice	Rice Warmer	180.00 Fahrenheit	

Overall Comments:

Notes:

- A complaint investigation for CO0161181 was done in conjunction with this routine inspection.

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$290.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$664 for a minimum of two hours, during non-business hours, and upon inspector availability.

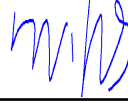
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **11/3/2026**. 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: Guangming Zhang
Chef Manager

Signed On: October 20, 2026