

# 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

<b>Facility</b> FA0209851 - VEGETARIAN HOUSE VEGAN		<b>Site Address</b> 520 E SANTA CLARA ST., SAN JOSE, CA 95112		<b>Inspection Date</b> 06/06/2025		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">91</div>		
<b>Program</b> PR0305313 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> VEGETARIAN HOUSE VEGAN		<b>Inspection Time</b> 11:40 - 12:50			
<b>Inspected By</b> ALEXANDER ALFARO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> THIEN				<b>FSC</b> Thien Lu 05/29/2027

  

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						S
K07	Proper hot and cold holding temperatures	X						
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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

No major violations were observed during this inspection.

### Minor Violations

K14 - 3 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

#### Inspector Observations:

***In the back premises of the facility, in a covered shed containing an ice machine, hairs were observed on the interior upper lip. No direct contamination observed.***

***[CA] Ensure to clean and sanitize the ice machine as required. Refrain from using the ice until the machine has been cleaned and sanitized.***

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

#### Inspector Observations:

***Facility prepares, packages, and offers for sale chili oil and cookies without proper labeling.***

***[CA] Food prepackaged in a food facility shall bear a label with the following:***

- 1) common name of the food***
- 2) list of ingredients in descending order of predominance by weight***
- 3) quantity of contents***
- 4) name and place of business of the manufacturer, packer, or distributor***

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:

***In the kitchen area, at the rice cookers, the rice spoon was held in water measuring at 69°F.***

***[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.***

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

#### Inspector Observations:

***Wet wiping cloth towels were found stored on counters throughout the facility.***

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

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sinks - All	100.00 Fahrenheit	
Fried Tofu	Prep Cooler	43.00 Fahrenheit	Cooling
Water	Three Compartment Sink	120.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Slices Tomatoes	Prep Cooler	50.00 Fahrenheit	Cooling
Vegan Chicken	Upright Frezer	2.00 Fahrenheit	
Vegan Spring Rolls	Upright Freezer	6.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Fried Tofu	1/6 hotel insert pan on counter	56.00 Fahrenheit	Cooling
Raw Bean Sprouts	Upright Cooler	34.00 Fahrenheit	
Vegan Chicken	Chest Freezer - Basement	-10.00 Fahrenheit	

## Overall Comments:

### Notes:

- Facility lacks a mop sink, any remodeling or change in operation will require plan check submittal and installation of a curbed cleaning facility or janitorial sink. Facility disposes of liquid waste through an out door floor drain found outside the basement door.

- The bar area is not currently in use.

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 **6/20/2025**. 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.

### 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: Thien Lu  
Manager  
Signed On: June 06, 2025