

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 09/17/2025
Program PR0384702 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HOME EAT, LLC	Inspection Time 13:30 - 15:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOSEPH	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 09/17/2025

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

Inspector Observations:

PHFs in the walk in cooler near the main prep room measured above 50F. Ambient air of the unit measured at 60F.

Per staff all the food had been delivered around 12 pm today.

[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

[COS] Items were moved to a working refrigeration unit.

Cited On: 09/17/2025

K14 - 8 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, 114125(b), 114141

Inspector Observations:

The dishwasher was measured dispensing at 0 PPM of chlorine while actively washing dishes.

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized. Ensure to maintain the chlorine of the dishwasher at 50 PPM.

[COS] Dishes were sent to the three compartment prep sink in the adjacent room to be sanitized. The three compartment warewash sink in the same room is still lacking the faucets.

Minor Violations

Cited On: 09/17/2025

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: The walk in cooler in the main prep room is in disrepair and not maintaining PHFs at 41F or below.

[CA] All utensils and equipment shall be fully operative and in good repair.

Measured Observations

Item	Location	Measurement	Comments
Eggs	Walk in Cooler Near Dishwasher	50.00 Fahrenheit	
Chicken	Walk in Cooler - Main Prep Room	50.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Beef	Walk in Cooler - Main Prep Room	55.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Prep Sink	100.00 PPM	

Overall Comments:

This is the 2nd follow up inspection for the routine inspection conducted on 8/27/2025 and shall be charged. Major Violations K06, K07, and K14 were not verified at the reopening follow up conducted on 8/28/25.

Observations:

K06: All handwash stations were fully stocked.

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K07: PHFs in the walk in cooler near the main prep room measured above 50F. Ambient air of the unit measured at 60F. Per staff all the food had been delivered around 12 pm today.

K14: The dishwasher was measured dispensing at 0 PPM of chlorine while actively washing dishes.

K35: The walk in cooler in the main prep room is in disrepair and not maintaining PHFs at 41F or below.

A third follow up inspection shall be conducted to verify compliance with violations noted.

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 10/1/2025. 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: Marcus
General Manager

Signed On: September 17, 2025