

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 FA0251073 - SOGO TOFU - Retail side		Site Address 1610 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 10/29/2024		Placard Color & Score YELLOW 79		
Program PR0374292 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SOGO TOFU INC		Inspection Time 10:50 - 13:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By STEVE CHUNG				FSC HOWARD LEE

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						
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			
K08	Time as a public health control; procedures & records		X		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	X	
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		
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		
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: At the front counter, in the insert prep top of the 2 door prep unit, measured large takeout containers of red bean pastry, mung bean pastry, and radish pastry stored between 45F and 50F. Per operator, pastries have been stored since the previous day. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Containers of red bean pastry, mung bean pastry, and radish pastry was VC&D due to time and temperature abuse.

Follow-up By
10/31/2024

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

Inspector Observations: At the front counter, observed containers of potentially hazardous foods including cooked eggplant, mustard greens, bbq tofu, tofu stirfry, vegetable stirfry, chow fun, rice rolls, meat buns, red bean pastry, mung bean pastry, radish pastry stored without the use of time markers/time labels. Per operator, PHFs have been stored from between 8:00am and 10:00am. [CA] When using time instead of time and temperature, potentially hazardous foods shall be time marked when removed from temperature control, and served within 4 hours or discard. [SA] Operator discarded chow fun, red bean pastry, mung bean pastry, and radish pastry after serving for 4 hours. All other food items noted was marked with a time label to be served by 2:00pm for a total of 4 hours from when removed from temperature control or discard.

Follow-up By
10/31/2024

Minor Violations

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

Inspector Observations: Observed a single dead cockroach on the kitchen area wall to the right of the office entrance. [CA] Facility shall be kept free of cockroach activity. Clean and sanitize all areas with activity. Contact pest control to provide service for facility when necessary.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: In the back dry storage area, observed large bags of beans stored on the floor, and open bags of beans stored in the area. In the kitchen area, observed open bags of sugar and seasoning. [CA] Open containers of dry bulk food shall be immediately transferred to food grade containers and covered with a fitted lid. Keep all food stored at least 6" above the floor on approved shelving.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
vegetable egg roll	4 door self-service reach in freezer	5.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
soy custard	6 door self-service reach in refrigerator	38.00 Fahrenheit	
stirfried tofu	self-service display refrigerator	41.00 Fahrenheit	
soymilk	kettle/hot holding plate	180.00 Fahrenheit	
tofu noodles	6 door self-service reach in refrigerator	39.00 Fahrenheit	
radish cake	4 door self-service reach in refrigerator	35.00 Fahrenheit	
soymilk	walk-in refrigerator	41.00 Fahrenheit	
fried tofu	walk-in refrigerator	41.00 Fahrenheit	
tea eggs	self-service display refrigerator	41.00 Fahrenheit	
soybean drink	6 door self-service reach in refrigerator	38.00 Fahrenheit	
mushroom bun	4 door self-service reach in freezer	5.00 Fahrenheit	
tofu	walk-in refrigerator	41.00 Fahrenheit	
hot water	walk-in refrigerator	41.00 Fahrenheit	
hot and sour soup	4 door self-service reach in refrigerator	36.00 Fahrenheit	

Overall Comments:

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 **11/12/2024**. 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: STEVE CHUNG
OWNER
Signed On: October 29, 2024