

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 FA0208159 - TESKE'S GERMANIA RESTAURANT	Site Address 255 N 1ST ST, SAN JOSE, CA 95113	Inspection Date 07/16/2025
Program PR0300463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BAUMANN, HANS J	Inspection Time 15:00 - 16:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By GREGORY BAUMAN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 07/16/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Repeat Violation:

- 1. Observed Vermin: Documented in the following areas: Fresh rodent droppings were observed in the bar area behind the chest freezer and in the cupboards across the bar entrance on a table cloth. Vector control affirmed the droppings were fresh. Walked through the facility with Vector Control and identified several areas of concern in the facility.**
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Yes**
- 4. Notification: The person in charge during inspection, Gregory, has been informed that the facility must close immediately.**

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Onsite for the third follow up inspection which shall be charged at the approved hourly rate. A checklist for reopening and a pest control report was provided prior to the inspection. Assist from Santa Clara County Vector Control was requested for this inspection.

Observations:

K23: Fresh rodent droppings were observed in the bar area behind the chest freezer and in the cupboards across the bar entrance on a table cloth. Vector control affirmed the droppings were fresh. Walked through the facility with Vector Control and identified several areas of concern in the facility.

Areas of concern identified by Vector Control:

- In the women's restroom, under the hand sink, several rodent droppings and gnawing was observed.**
- In the women' restroom, at the toilet, the wall is in disrepair with piping exposed.**
- In the bar area, in the cupboard with the soda lines, the hole going into the basement.**
- Near the bar area and front entrance, several rodent droppings and chewing.**
- Across the bar area, behind the cupboards, numerous rodent droppings and chewing of the cabinets.**

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- Across the bar area, inside the cupboards, a fresh dropping was observed on the table cloth.

- In the basement area, near the dirt area, there are two holes appearing to be used for tunneling.

* note: Vector Control has identified Norway (Sewer) Rats at the nearby park which have a tendency to tunnel. Vector Control recommended placing newspaper in the holes to check for activity.

- In the basement area, there is a hole that leads into the next door basement.

Facility has added exclusionary measures with door sweeps, excluder mesh, sealing entrances from the outside, and sealing previously identified areas in the facility. The basement area has been cleaned and organized. Few old droppings observed on a couple of stools.

Facility shall remain closed until authorized to reopen by this department.

Notice of Violation was served to Gregory F. Bauman.

This is a joint investigation with Regina Williams, Vector Control Technician and Sutapa Biswas, Program Manager 1 from Vector Control.

CLOSURE / PERMIT SUSPENSION NOTICE

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 7/30/2025. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Gregory Bauman
Owner

Signed On: July 16, 2025