

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 FA0210011 - 55 SOUTH		Site Address 55 S 1ST ST, SAN JOSE, CA 95113		Inspection Date 05/28/2025		Placard Color & Score YELLOW 70		
Program PR0303864 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TEH AMPE GROUP LLC		Inspection Time 16:10 - 17:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By CURTIS				FSC Not Available 3/18/2026

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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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						S
K14	Food contact surfaces clean, sanitized			X	X			S
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						S

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	X	
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

None of the hand wash stations at the bar had soap or paper towels available.

Follow-up By 06/02/2025

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[SA] The paper towel holder was refilled and a squeeze bottle with soap was provided.

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

Inspector Observations:

In the kitchen area, at the undercounter cooler, numerous PHFs (Musubi 52°F, Salmon 51°F, Date Tahini 50°F, Shrimp 53°F) were measured above 41°F for more than 4 hours.

Follow-up By 06/02/2025

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Food items were VC&D. See VC&D report.

Minor Violations

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

Inspector Observations:

The presented Food Safety Certificate was provided at a different facility.

[CA] There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified.

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:

1. Staff were observed drying dishes with a microfiber cloth towel.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

2. Beer tap dispensers had an accumulation of grime and were not clean to sight and touch.

3. The interior back panel of the ice machine has a pink biological growth.

[CA] Ensure to maintain food contact surfaces clean to both sight and touch. Sanitize as required.

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 shrimp was found stored above ready to eat foods in the 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.

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

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Inspector Observations:

The undercounter cooler across the dishwasher was not maintaining Potentially Hazardous Foods at 41°F or below.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Refrain from storing PHFs in the unit until repaired or replaced.

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

Inspector Observations:

Ceiling tiles above the cooking equipment have an accumulation of grease.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Repeat Violation: Facility failed to submit an exhaust hood exemption form. Observed several pieces of cooking equipment in kitchen without a hood exhaust or exemption from this department:

- 2x induction burner
- waring toaster oven
- turbo chef

[CA] Submit hood exemption form to this department by 6/04/25. Failure to comply may result in further enforcement from this department such as equipment impoundment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Musubi	Undercounter Cooler	52.00 Fahrenheit	
Pastry	Upright Freezer	10.00 Fahrenheit	
Shrimp	Walk in Cooler	39.00 Fahrenheit	
Pork	Under Counter Cooler - Near Kitchen Entry	40.00 Fahrenheit	
Shrimp	Undercounter Cooler	53.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Date Tahini	Undercounter Cooler	50.00 Fahrenheit	
Water	Hand Sinks - All	118.00 Fahrenheit	
Cheese	Undercounter Cooler	53.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection shall be conducted within 3 business days to determine compliance with 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 \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability. Manager requested an inspection on 5/30/2025.

- Per PIC, Facility is receiving cooled cooked food from a sister restaurant PR0367995- SP2 Communal Bar + Restaurant. Provide an SOP to District Specialist for the facility's practice of sending/receiving food.

- Facility is using the other space as storage only.

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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 **6/11/2025**. 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: Curtis Manzano
General Manager
Signed On: May 28, 2025