

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 FA0258556 - SIXTH STREET BURGER		Site Address 235 E SANTA CLARA ST., SAN JOSE, CA 95113		Inspection Date 11/25/2025		Placard Color & Score GREEN 91		
Program PR0378660 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ABRAM CHANDLER		Inspection Time 12:00 - 13:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By RICKY				FSC Ricky Hobson 05/19/2030

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	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	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	X	
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, 114125(b), 114141

Inspector Observations:

At the three compartment sink, quaternary ammonia based sanitizer solution measured at 0 PPM.

Note: Facility uses a sanitizer dispensing system at the three compartment warewash sink. Per staff, their sanitizer was changed recently (last week) from their distributor and they were unsure if it was effective as it was lighter in color. The sanitizer bottle stated it is ready to use and comes diluted to 200 PPM. Staff were educated that the new solution is "ready to use" and should not be diluted further using their dispensing system.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Facility did not have enough solution to use it as intended. PIC provided a bottle of chlorine to manually sanitize dishes appropriately. Staff were educated on how to properly prepare a chlorine solution to 100 PPM.

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

Inspector Observations:

Facility is using a cage in the basement to store dry goods (paper plates, cups, and concentrated lemonades) that are under a black pipe.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Food or food related equipment shall not be stored in lockers, toilet rooms, dressing rooms, refuse rooms, mechanical rooms, under unshielded sewer lines, leaking water lines, under stairwells, under other sources of contamination.

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 undercounter cooler measured between 45-50F. The cooler contained unopened milk cartons and whipped cream cannisters.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Repeat Violation: The non-ADA restroom lacks a self closing mechanism.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ice Cream	Ice Cream Freezer	-10.00 Fahrenheit	
Ground Beef	Drawer Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	
Ground Beef	Walk in Cooler	46.00 Fahrenheit	Cooling, per staff finished forming patties ~ 30 minutes prior.
Grilled Onions	Hot Hold	155.00 Fahrenheit	
Fries	Heat Lamp	150.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	38.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Milk	Undercounter Cooler	45.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Fries	Upright Freezer	-4.00 Fahrenheit	

Overall Comments:

Notes:

- Staff were asked to demonstrate how they cook a cheeseburger. Staff handled raw ground beef with their gloved hands and almost proceeded to handle sliced ready to eat cheese with the same soiled gloves. DEH staff stopped the cook and educated staff to take off gloves, wash hands, and don new gloves to prevent cross contamination or to have another worker handle the ready to eat foods.

- Facility is using a cage in the basement to store dry goods (paper plates, cups, and concentrated lemonades). Facility to submit for a remote storage permit or cease use of space. Per PIC, they will cease use of the space by next month.

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 12/9/2025. 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: Ricky Hobman
Managing Partner
Signed On: November 25, 2025