

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 FA0209223 - JAVA CAFE		Site Address 387 DELMAS AV, SAN JOSE, CA 95126		Inspection Date 02/25/2026	
Program PR0307171 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NADIR SHEIKH		Inspection Time 13:30 - 16:00
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By ERIKA RESENDIZ	FSC Sandra Zamora 03/19/2027		

Placard Color & Score
GREEN
82

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	X			N
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		
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		
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

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

Inspector Observations: 1) In the 3 door preparation cooler: Roast beef, falafels, shredded beef, rice, cooked sweet potatoes, cooked scrambled eggs, and cooked chicken measured between 50-53F.

Follow-up By
02/26/2026

2) In the 2 door under counter cooler, raw shell eggs measured 54F.

Per employee, all items were stored in unit for more than 4 hours.

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

[COS] All food items were voluntarily discarded.

Minor Violations

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

Inspector Observations: Employee food handler certificates not available for review.

[CA] Food handlers shall maintain a valid food handler certificate. Ensure food handler certificates are available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the Traulsen 2 door upright cooler: Cooked chicken observed cooling in a deep metal container covered in plastic wrap. (48-53F)

Follow-up By
02/26/2026

Note: Operator stated that cooked chicken was delivered at 11am from another location that he owns: iJava Cafe Inc - FA207878. No SOPs or temperature logs available to determine what time chicken was removed from temperature control.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Cooked chicken was voluntarily discarded.

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: 1) Ambient temperature of 2 door under counter cooler measured 50F.

Follow-up By
02/26/2026

2) Ambient temperature of 3 door prep cooler measured 53F.

3) Ambient temperature of Arctic Air 2 door upright cooler measured 43F.

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

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has a open plan check project: SR0870450. The following cooking equipment was observed in kitchen without prior plan check approval:

Follow-up By
03/04/2026

- Crepe Maker
- Panini Press
- Turbo Chef Oven

Note: Owner stated that he will be submitting plans/reactivating plan check project this week.

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	130.00 Fahrenheit	
ambient	2 door upright display cooler	39.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
water	janitorial sink	125.00 Fahrenheit	
raw shell eggs	2 door under counter cooler	54.00 Fahrenheit	VC&D
cooked chicken	Traulsen 2 door upright cooler	53.00 Fahrenheit	48-53F, improper cooling, VC&D
yogurt parfait	display cooler - front	40.00 Fahrenheit	IR
ice cream	2 door under counter freezer - front	7.00 Fahrenheit	IR
roast beef	3 door prep cooler	53.00 Fahrenheit	VC&D
ambient	Traulsen 2 door upright cooler	38.00 Fahrenheit	
water	restroom hand wash sink	100.00 Fahrenheit	
chlorine	3 comp sink	100.00 PPM	
honey greek yogurt	2 door upright display cooler	40.00 Fahrenheit	
whole milk	Arctic Air 2 door upright cooler	45.00 Fahrenheit	IR, sealed container
whipped cream	2 door under counter cooler - front	40.00 Fahrenheit	IR
water	hand wash sinks	100.00 Fahrenheit	
cooked rice	3 door prep cooler	51.00 Fahrenheit	VC&D
cooked sweet potatoes	3 door prep cooler	52.00 Fahrenheit	VC&D
falafels	3 door prep cooler	50.00 Fahrenheit	VC&D
shredded beef	3 door prep cooler	51.00 Fahrenheit	VC&D
cooked scrambled eggs	3 door prep cooler - top insert	53.00 Fahrenheit	VC&D
bacon	2 door upright freezer	2.00 Fahrenheit	IR

Overall Comments:

Discussed the following with owner:

-Open plan check project: SR0870450

-Proper cooling methods

-Lack of temperature logs and SOPs for the transporting of hot and cold food items from: iJava Cafe Inc - FA207878

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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 **3/11/2026**. 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: Nadir Sheikh
owner

Signed On: February 25, 2026