

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 FA0230860 - IMAGINE @ MARVELL CAFE		Site Address 5488 MARVELL LN A, SANTA CLARA, CA 95054		Inspection Date 06/23/2025		Placard Color & Score GREEN 87		
Program PR0330949 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name IMAGINE CULINARY GROUP		Inspection Time 10:30 - 12:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO PADILLA				FSC Eduardo Padilla 08/15/2029

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		X			
K06	Adequate handwash facilities supplied, accessible	X						
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						
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Dishwasher observed to be handling clean dishes after handling dirty dishes without changing gloves. [CA] Wash hands prior to handling clean dishes. [COS] Employee degloved and washed hands with soap and warm water.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Eggs at cookline measured to be 48F. Per employee eggs are kept there for cook to order.

2) Rice measured to be 99F on speed rack. Per employee rice was made 9:30AM (about 1hr 40 minutes prior) and shall be stir fried soon.

[CA] Keep eggs at 41F and below for cold holding

Ensure all PHFs are actively prepped in a timely manner within 2 hour prep window and return PHFs to temperature as soon as possible.

[COS]

Eggs were put on ice bath.

Rice was immediately stir fried for service.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Peaches and apples observed to be offered for self service without dispensing utensil

[CA] Provide dispensing utensil for each nonprepackaged food item offered at consumer self-service counter to prevent cross contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Braised tofu	Service line	144.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Egg fried rice	2 door upright warmer in side kitche	158.00 Fahrenheit	
Cheese	Walk in cooler left most	41.00 Fahrenheit	
White rice	1 door upright warmer in side kitchen	133.00 Fahrenheit	
Curried eggplant	Service line	152.00 Fahrenheit	
Cooked pork	Walk in cooler 2nd to the right	40.00 Fahrenheit	
Milk	Walk in cooler left most	40.00 Fahrenheit	
Cooked chicken	Walk in cooler 2nd to the left	64.00 Fahrenheit	Per label, chicken was cooked today in the morning about 3 hours prior.
Halal chicken curry	service line	155.00 Fahrenheit	
Chowder	2 door upright warmer by side service line	162.00 Fahrenheit	
White rice	Speed rack	98.00 Fahrenheit	Per employee cooked about 1 hour and 40 minutes ago and is being stir fried soon.
Cooked chicken	Main Kitchen 1 door upright warmer	154.00 Fahrenheit	
Cheese	Walk in cooler Right most	40.00 Fahrenheit	
Braised pork	2 door upright warmer in side kitche	141.00 Fahrenheit	
Cooked pork	Speed rack	131.00 Fahrenheit	Per employee cooked about 30 minutes ago and is being stir fried immediately
Penne pasta	Walk in cooler 2nd to the left	40.00 Fahrenheit	
Halal Tofu curry	2 door upright warmer by side service line	144.00 Fahrenheit	
Raw chicken	Walk in cooler 2nd to the right	40.00 Fahrenheit	
Ranch	Walk in cooler Right most	41.00 Fahrenheit	
Warm water	handwash sink	100.00 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 **7/7/2025**. 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

Eduardo Padilla

Received By: Eduardo Padilla
Manager
Signed On: June 23, 2025