# **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 FA0207878 - IJAVA CAFE INC		Site Address 2306 ALMADEN RD 150, SAN JOSE, CA 95125		Inspection Date 08/25/2022
Program PR0307427 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC		3 - FP14	Owner Name SHEIKH, NADIR	Inspection Time 11:25 - 11:50
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By NADIR		

#### **Comments and Observations**

## **Major Violations**

Cited On: 08/23/2022

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

Compliance of this violation has been verified on: 08/25/2022

Cited On: 08/23/2022

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

Compliance of this violation has been verified on: 08/25/2022

## Minor Violations

Cited On: 08/23/2022

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

Compliance of this violation has been verified on: 08/25/2022

## **Measured Observations**

<u>Item</u>	Location	<u>Measurement</u>	Comments
Salsa	Cold hold insert	38.00 Fahrenheit	
Hashbrowns	Cold hold insert	40.00 Fahrenheit	
Butter	Three door reach in	40.00 Fahrenheit	

# **Overall Comments:**

PIC replaced both refrigeration units with brand new units, same types. All temperatures were within range.

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 9/8/2022. 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:

[PIC]

[CA] Corrective Action [COS] Corrected on Site [N] Needs Improvement [NA] Not Applicable [NO] Not Observed

[PBI] Performance-based Inspection [PHF] Potentially Hazardous Food Person in Charge

Part per Million [PPM] Satisfactory [S]

Suitable Alternative [SA]

[TPHC] Time as a Public Health Control Received By:

Jim Delyea Manager

Signed On:

August 25, 2022