

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 FA0265743 - IKITCHENS		Site Address 326 COMMERCIAL ST, SAN JOSE, CA 95112		Inspection Date 05/26/2025	
Program PR0392415 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name ESHA CORP		Inspection Time 11:00 - 11:10
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION		Consent By DANIELA		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: In the main kitchen area: observed both handwash sinks' paper towel dispensers were not operable (the left dispenser was empty, and the right one was not dispensing towels).

[CA] Keep dispensers stocked and in operating condition.

[COS] Dispensers were restocked/repaired.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the 3-compartment sink to be 114 - 115F.

[CA] Provide hot water (120F).

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
AMBIENT TEMPERATURE OF REFRIGERATOR	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	115.00 Fahrenheit	

Overall Comments:

Limited inspection triggered due to lack of accessible paper towels at the two handwash sinks in the main kitchen area.

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 **6/9/2025**. 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: Daniela Cisneros
 Manager
Signed On: May 26, 2025