

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 FA0209507 - MY KITCHEN		Site Address 445 BLOSSOM HILL RD K, SAN JOSE, CA 95123		Inspection Date 09/23/2025		Placard Color & Score YELLOW 73		
Program PR0300164 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SJ DINER CORP		Inspection Time 10:10 - 11:15			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDER				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Single use paper towels were not provided at the only handwash in the preparation area. [CA] Single-use sanitary towels shall be provided in dispensers at all times during operation. [COS] PIC provided paper towels in dispenser.*

Follow-up By
09/26/2025

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

Inspector Observations: *1. Cut melon on ice bath measured 63F on top to 51F on the bottom. Per PIC, cut melon had been out for two hours. Observed ice only on the bottom of the container. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC replaced ice bath with a bigger container so that ice and water went up sides and all around the container with the food.*

Follow-up By
09/26/2025

2. MINOR - Pooled eggs measured 47F to 43F, diced tomatoes measured 45F on top and 43F on bottom. Ambient air of preparation unit measured 43F. Items had been in unit for less than 2 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Minor Violations

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

Inspector Observations: *Food safety certification was not available at time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Quaternary ammonia test strips were not available at time of inspection for sanitizer used at three compartment sink. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Chlorine in sanitizing bucket measured 25ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Per permit condition, a janitorial sink was to be installed by 11/07/2024. Plans were submitted 11/22/2024. A revision request was sent from DEH Plan Check 12/09/2024. Revisions have not been submitted. [CA] Facility must submit revisions for janitorial sink by 10/07/2025. If plan check approval is not obtained and the installation of the janitorial sink is not completed by 12/23/2025, facility may be subject to further enforcement action including the suspension of the permit.*

Follow-up By
10/07/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: Facility is operating without a valid Environmental Health Permit. [CA]

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1383.75.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

**Follow-up By
09/26/2025**

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw burger	Cold holding drawer	40.00 Fahrenheit	
Whipped cream	Reach in fridge	39.00 Fahrenheit	Infrared.
Ambient air	Preparation unit	43.00 Fahrenheit	
Diced tomato	Cold holding insert	45.00 Fahrenheit	43F bottom - 47F Top
Cut melon	Ice bath	63.00 Fahrenheit	63F top - 51F bottom.
Shredded cheese	Cold holding drawer	43.00 Fahrenheit	
Ice cream	Reach in freezer	1.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Meat	Reach in freezer	4.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Pooled eggs	Cold holding insert	47.00 Fahrenheit	43F bottom -47F top
Chlorine	Sanitizing bucket	25.00 PPM	
Hollandaise sauce	Hot holding	169.00 Fahrenheit	
Warm water	Handwash	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 **10/7/2025**. 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



Received By: Alexander Recendiz Gomez
Manager

Signed On: September 23, 2025