

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 FA0240289 - MIKAYLA'S CAFE	Site Address 2209 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 08/12/2025
Program PR0340356 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAMOJO INC DBA MIKAYLA'S	Inspection Time 08:50 - 09:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By SAN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/12/2025

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/12/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
raw patty	prep unit (upper)	37.00 Fahrenheit	
oat/soy/almond milks	drink prep unit (lower)	39.00 Fahrenheit	
cooked beans	steam table	147.00 Fahrenheit	
cooked chicken	prep unit (upper)	38.00 Fahrenheit	
cooked chicken	prep unit (lower)	39.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after the facility earned a conditional pass during the routine inspection on 8/11/25

Compliance of the following has been verified:

K06: Handwash station supplied with paper towels, soap, and warm water

K07: All potentially hazardous foods (PHF) measured at or below 41F, or at or above 135F

***NOTE: PIC has elected NOT to use TPHC as per the form filled out in the last routine inspection: they have changed their method of operation for certain products (par-cooked bacon, cooked peppers/onions, etc.) and will be maintaining foods using solely temperature control. Hot holding of PHF in the steam table shall be held at or above 135F, and cold holding in various refrigeration units shall be held at or below 41F.**

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 **8/26/2025**. 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.

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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: san pol
manager

Signed On: August 12, 2025