

# 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

|                                                                                  |  |                                                                |                                     |                                      |                                         |                                                                                                                                                                |  |                                        |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------------|-------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0271917 - IKE'S PLACE                                       |  | <b>Site Address</b><br>2235 THE ALAMEDA, SANTA CLARA, CA 95050 |                                     | <b>Inspection Date</b><br>02/19/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |                                        |
| <b>Program</b><br>PR0411183 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                | <b>Owner Name</b><br>PATEL, JIBSTER |                                      | <b>Inspection Time</b><br>14:15 - 16:00 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>KATHY VO                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                     | <b>Consent By</b><br>BRUCE           |                                         |                                                                                                                                                                |  | <b>FSC</b> Cyndall Weathers<br>7/22/27 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     | S   |
| K03                            | No discharge from eyes, nose, mouth                                         | X  |       |       |        |     |     | S   |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     | S   |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       |       |        |     | X   |     |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        |     |     | S   |
| 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                                     |    |       |       |        |     |     |     |
| 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                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| 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               | X   |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                                         |                                  |
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| Program<br>PR0411183 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>PATEL, JIBSTER                            | Inspection Time<br>14:15 - 16:00 |
| K48                                                                       | Plan review                                             |                                  |
| K49                                                                       | Permits available                                       |                                  |
| K58                                                                       | Placard properly displayed/posted                       |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

#### Inspector Observations:

**Measured containers of the following foods at their respective temperatures:**

- Sliced tomatoes between 42F - 45F at the main sandwich preparation cooler
- Sliced cheeses at 48F at the top portions of a container; sliced cheese in lower portions of the container measured 41F and below

**The person in charge stated the above items were placed in the units less than 1 hour prior.**

**[CA] PHFs shall be held at 41°F while cold holding.**

**[COS] The tomatoes and cheeses measuring above 41F were relocated to a cooler to cool to 41F.**

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

#### Inspector Observations:

**Measured the maximum water temperature at the three compartment sink and preparation sink at 117F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

#### Inspector Observations:

**Observed multiple live fruit flies at the janitorial and warewashing areas.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

#### Inspector Observations:

**Observed knives at the preparation coolers wedged between cooler inserts.**

**[CA] Store knives in a sanitary manner to prevent cross contamination.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

#### Inspector Observations:

**Observed the waste water pipe outlet for the beverage machine to sit below the rim of the floor sink.**

**[CA] Provide an adequate airgap of a minimum of 1 inch above the rim of the floor sink.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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## Inspector Observations:

**Observed an uncovered employee beverage stored on the food storage rack above pre-packaged foods adjacent to the front handwashing sink.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

## Inspector Observations:

**Observed and accumulation of syrups/grime on the floor below the beverage station**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                    | Location                           | Measurement       | Comments            |
|-------------------------|------------------------------------|-------------------|---------------------|
| Sanitizer concentration | Three compartment sink             | 200.00 PPM        | Quaternary Ammonia  |
| Sliced ham              | Back two door upright cooler       | 37.00 Fahrenheit  |                     |
| Sliced cheese           | Back two door upright cooler       | 38.00 Fahrenheit  |                     |
| Water                   | Front hand washing sink            | 108.00 Fahrenheit |                     |
| Dirty sauce             | Front preparation cooler           | 40.00 Fahrenheit  |                     |
| Sanitizer concentration | Front multiuse wiping cloth bucket | 200.00 PPM        | Quaternary Ammonia  |
| Water                   | Rear hand washing sink             | 108.00 Fahrenheit |                     |
| Roast beef              | Sandwich preparation cooler        | 37.00 Fahrenheit  |                     |
| Mayonnaise              | Front preparation cooler           | 39.00 Fahrenheit  |                     |
| Bacon                   | Sandwich preparation cooler        | 38.00 Fahrenheit  |                     |
| Chicken                 | Conveyor Oven                      | 196.00 Fahrenheit | Heating temperature |

## Overall Comments:

**A joint inspection was conducted on this date with K. Vo, REHS, and J. Luces, REHS. This report was generated by J. Luces.**

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 **3/5/2026**. 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: Cyndall Weathers

General Manager

Signed On: February 19, 2026