

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 FA0293261 - DEMIYA		Site Address 1145 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 02/04/2026		Placard Color & Score GREEN 82		
Program PR0437490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DEMIYA, INC		Inspection Time 12:00 - 13:35			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JOSUE QUIEJ				FSC DEMI EBARA 06/08/2027

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						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, to the left of the cookline, observed paper towels unavailable at the handwash station. Paper towel dispenser was not installed. Nearby handwash stations at the cookline, and the warewash area were accessible and stocked with hand soap and paper towels.*

[CA] *Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.*

[SA] *Operator provided a stack of paper towels in the nearby area. Operator to install a paper towel dispenser at the handwash station.*

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

Inspector Observations: *In the kitchen area, on the counter-top, measured a container of chicken feet at 48F.*

[CA] *Ensure potentially hazardous foods are maintained at 41F and below to prevent bacterial growth.*

[COS] *Operator moved into refrigeration to facilitate proper holding temperatures.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 2 door reach in refrigerator, measured a small pot of gravy at 98F, and a large pot of curry sauce at 160F. Per operator, gravy and large pot of curry stored in refrigeration for about 15 minutes.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separating food into smaller portions, using an ice paddle, and/or using rapid cooling technology.*

[SA] *Operator placed pot of curry sauce in an ice bath at the prep sink, and placed pot of gravy in an ice bath.*

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

Inspector Observations: *In the kitchen area, between the 2 door reach in refrigerator and freezers, and on a monitoring trap by the prep unit, observed dead cockroaches. At the warewash area, observed dead cockroaches on top of the warewash machine, directly underneath the operating box.*

[CA] *Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage. Contact pest control to provide service for the facility as necessary.*

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

Inspector Observations: *In the warewash area, observed tape used to seal/cover cracks in ceiling panels above the storage rack. In the kitchen area, observed tape used to seal holes/openings under the prep sink.*

[CA] *Ensure all cracks, crevices, holes, and gaps are properly sealed using an approved material to prevent possible harborage of vermin.*

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

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Inspector Observations: *Observed a leak in the drain pipe below the sink directly across from the cookline.*

[CA] *Ensure drain pipe is properly repaired to prevent leaks.*

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

Inspector Observations: *Observed standing water on the floor under the leaking sink by the cookline, and grease accumulation under cooking equipment at the cookline.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
ground pork	2 drawer undercounter refrigerator (cookline)	40.00 Fahrenheit	
sausage	2 drawer undercounter refrigerator (cookline)	40.00 Fahrenheit	
marinated chicken	2 drawer undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
pork bones	reach in refrigerator	41.00 Fahrenheit	
gravy	2 door reach in refrigerator	98.00 Fahrenheit	cooling
curry sauce	2 door reach in refrigerator	160.00 Fahrenheit	cooling
edamame	prep unit	41.00 Fahrenheit	
chicken feet	counter-top	48.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked broccoli	prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
breaded chicken	2 drawer undercounter refrigerator	41.00 Fahrenheit	
pork	2 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
cheese	2 door reach in refrigerator	41.00 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 **2/18/2026**. 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.

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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:** JOSUE QUIJ

CHEF

Signed On: February 04, 2026