

# 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 FA0289759 - CAULDRON ICE CREAM	Site Address 1088 E BROKAW RD 60, SAN JOSE, CA 95131	Inspection Date 11/07/2024
Program PR0434613 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name JEELANI FOOD INC	Inspection Time 14:20 - 15:50
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By KAYLA AND MIKE

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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: Observed 3 waffle makers that lack NSF/ANSI approval.**

**Written approval from this agency for use of waffle makers was unavailable at time of inspection.**

**[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Contact Plan Check at (408) 918-3400 for questions related to approved equipment.**

**All equipment must have written approval from Plan Check before installation and use. Do not use waffle makers until approved. See notes below.**

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

**Inspector Observations: In the front prep area, between the nitrogen tanks and the 3-door reach-down refrigerator: observed part of the floor was damaged.**

**[CA] Repair floor to facilitate cleaning.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
MILK	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME: CAULDRON ICE CREAM**

**NEW OWNER: SJK LOUIE ENTERPRISES, INC**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit.**

**The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 12/01/2024 - 11/30/2025.**

**This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

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**\*Structural Review inspection conducted on 11/7/24.**

**\*Permit condition: N/A**

**Until written approval from Plan Check is obtained, facility may not use waffle makers.**

**For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**Contact [mindy.nguyen@deh.sccgov.org](mailto:mindy.nguyen@deh.sccgov.org) when facility begins operation under the new owner.**

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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 **11/21/2024**. 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



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**Received By:** Michael Louie  
Owner

**Signed On:** November 07, 2024