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	Site Address	Inspection Date
FA0287139 - AIR CHEF	1867 O'TOOLE LN, SAN JOSE, CA 95131	10/29/2026
Program	**Owner Name**	**Inspection Time**
PR0430689 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	AIR CHEF INC	11:00 - 11:30
Inspected By	**Inspection Type**	**Consent By**
KAYA ALASSFAR	LIMITED INSPECTION	RAJESHRANA

Placard Color & Score
RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: All hand sinks are missing single use sanitary towels.
[CA] Handwashing towels or drying device shall be provided in dispensers at all times.

Follow-up By 11/02/2026

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

Inspector Observations: Delivered boxes of raw chicken breast left outside for about an hour per PIC, measured between 49F- 51F.
[CA] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
[COS] Boxes were moved to the walk-in.

Follow-up By 11/02/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Mice droppings in the kitchen area and outside by the back door kitchen entrance, see details below:
Observed in ry storage shelves, inside storage bins, above bagged food, inside clean utensils bins, above condiments containers, below shelves on the floor, gnaw marking on condiments bag, above bulk ginger box, in the room leading to the kitchen from front desk area, on rack next to blast freezer, above blast freezer.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Liz T.
4. Notification: The person in charge during inspection, Rajeshrana , has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Follow-up By 11/02/2026

Minor Violations

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Accumulation of fluids leaking through the garbage area, accumulation of flies.
[CA] All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance.

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

Inspector Observations: Outside area is heavily cluttered with food debris and empty boxes.
Back door maintained open.
[CA] The premises of each food facility shall be kept clean and free of litter and rubbish. Keep back door closed to prevent pest entry.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken breast	rack outside	50.00 Fahrenheit	

Overall Comments:

This limited inspection was conducted in conjunction with CO0161276.
Facility is closed due to signs of vermin infestation.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/12/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Rajeshrana
PIC

Signed On: October 29, 2026