

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 FA0208899 - THE SHOP BY CHEF BACA @ VTA ROC CAFE		Site Address 3331 N 1ST ST C, SAN JOSE, CA 95134		Inspection Date 01/06/2026		Placard Color & Score GREEN 95		
Program PR0305473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BSM FINANCIAL LLC		Inspection Time 12:15 - 13:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MADELYN BACA				FSC Rodney Baca 10/18/2028

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						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: 2-door upright cooler measured to have:

-Milk at 44F

-Eggs at 44F

-Cream at 45F

-Salsa at 50F (per employee salsa was prepped and made in the last 30 minutes)

-Sliced cheese at 44F

-Brie at 44F

Per operator cooler has work request in to be repaired and cooler is temperature was at 40F-41F today.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] All PHFs in cooler was moved into walk in cooler to keep cold while reach in is being repaired.

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: 1) Upright 2 door cooler observed to have leak in condenser. [CA] Repair upright cooler.

2) Gasket on walk in freezer measured to be fraying at the bottom. [CA] Repair gasket and maintain in good condition.

3) Under the counter cooler at front service line measured to be 74F. No food observed to be stored in coolers. [CA] Repair cooler such that it can maintain 41F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cheese	2 door upright	44.00 Fahrenheit	
Hamburger raw	ice bath right of cookline	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Brie	2 door upright	45.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Salsa	Walk in cooler	50.00 Fahrenheit	Cooling per employee
Cut tomatoes	Grab n go cooler	40.00 Fahrenheit	
Pooled eggs	ice bath left of cookline	40.00 Fahrenheit	
Yogurt parfait	Grab n go cooler	40.00 Fahrenheit	
Cut tomatoes	ice bath left of cookline	40.00 Fahrenheit	
Milk	2 door upright	44.00 Fahrenheit	
Cooked cauliflower	Walk in cooler	41.00 Fahrenheit	
Salsa	2-door upright	50.00 Fahrenheit	
Ambient temperature	2 door upright	47.00 Fahrenheit	
Hamburger cooked	off of grill	41.00 Fahrenheit	
Soup	Walk in cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked chicken	Walk in cooler	40.00 Fahrenheit	
Raw chicken	ice bath right of cookline	38.00 Fahrenheit	
Cream	2 door upright	44.00 Fahrenheit	

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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 1/20/2026. 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: Madelyn Baca
Owner
Signed On: January 06, 2026