

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 FA0275830 - BLUE MONKEY CAFE & RESTAURANT		Site Address 989 STORY RD 8054, SAN JOSE, CA 95122		Inspection Date 03/23/2026	
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLUE MONKEY CORPORATI		Inspection Time 14:00 - 16:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By AN	FSC Helen Cuu 01/11/2029		

Placard Color & Score

YELLOW

63

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			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		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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 03/23/2026
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BLUE MONKEY CORPORATION	Inspection Time 14:00 - 16:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Beans sprouts in water measured at 65F. Employee added ice upon this Division entering into the kitchen. Inadequate ice was observed in use.

Follow-up By
03/30/2026

Two colanders of cooked vermicelli maintained out in ambient temperature measured at 68F. Wait staff translating for kitchen employee stated that vermicelli was prepared in the morning at approximately 9:00 AM.

Two plates of salad with sliced tomatoes maintained out in ambient temperature at the rolling rack measured at 65F. Employees stated that plate was prepared approximately 15 minutes prior and is usually prepared for orders.

Approximately 10 small to-go containers of purple sticky rice maintained inside the one-door upright warmer measured at 125F. Employee stated that sticky rice was prepared at approximately 12 PM. Manager later stated that items are usually maintained on time as a public health control (TPHC).

One container of cooked ground pork and one container of cooked pork liver maintained on the hot holding unit measured at 130F and 115F respectively. Manager arrived later and stated that items are usually kept only during the lunch rush and is discarded after.

Plastic container of tomato based soup maintained out in ambient temperature at the cook line measured at 60F. Employee stated that soup was taking out of the refrigerator in anticipation for lunch rush.

Numerous PHF items maintained inside the walk-in refrigerator measured as follows:

- Approximately 10 broiled chicken - 45F.
- Cooked sliced pork - 44F
- Cooked rice - 50F.
- Various types of soup - 43F to 48F.
- Cooked pork meatballs - 45F.
- Cooked chicken wings - 45F.

Kitchen employee stated that everything was prepared in the morning and/or was used for preparation. Employee also stated that the elevated temperature may be due to employees constantly entering and exiting the refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

**** Note: When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

[COS] Additional ice was added to container of bean sprouts. Colander of vermicelli and plate of vegetables with sliced tomatoes were VCD due to time and temperature abuse. Purple sticky rice placed on TPHC and is to be discarded after 4 hours. Container of pork on the hot holding unit were reheated to 165F prior to being returned to the hot holding unit. Container of tomato based soup was returned into the refrigerator to immediately cool.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Live clams lacked shellstock tags. Kitchen employee stated that once container of shellstock is opened, the tags are discarded.

Follow-up By
03/30/2026

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

[COS] Manager stated that oysters and clams are provided by one vendor. Invoices were provided for review.

OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 03/23/2026
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BLUE MONKEY CORPORATION	Inspection Time 14:00 - 16:20

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees observed eating and employees half eaten foods observed stored in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: The only hand wash sink in the kitchen was partially obstructed with a stack of to-go container lids maintained inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction was removed.

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

Inspector Observations: Container of soup cooling inside the walk-in refrigerator kept covered with plastic wrap. Soup measured at 115F and was prepared less than one hour prior.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Chlorine sanitizer at the mechanical dish machine measured at 25 PPM.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations: One dead cockroach observed on floor by the floor sink of the three-compartment food preparation sink. No other activity was observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed numerous cooked whole chickens hanging on the storage racks inside the walk-in refrigerator with food item in direct contact of the self-itself.

[CA] All food shall be separated and protected from possible contamination. Provide food safe wrapping and/or use food grade containers to hold food items.

Upon entry into the kitchen, observed containers of food maintained directly on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Multiple flats of raw shelled eggs maintained above ready-to-eat food items inside the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Walk-in refrigerator lack thermometer inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 03/23/2026
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BLUE MONKEY CORPORATION	Inspection Time 14:00 - 16:20

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: Observed employee's purses stored on the rolling rack above opened containers of ready-to-eat vermicelli.

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

Side door of the kitchen maintained opened.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sliced fancy rolled pork with sticky rice	Food preparation refrigerator	40.00 Fahrenheit	
Ambient	Three-door upright freezer	7.00 Fahrenheit	
Live oysters	Walk-in refrigerator	40.00 Fahrenheit	
Tomato based soup	Cook line	167.00 Fahrenheit	
Live clams	Walk-in refrigerator	39.00 Fahrenheit	
Raw sliced pork	Walk-in refrigerator	39.00 Fahrenheit	
Raw pork	Food preparation refrigerator	40.00 Fahrenheit	
Cooked escargot	Food preparation refrigerator	40.00 Fahrenheit	
To-go container of curry	Food preparation refrigerator	41.00 Fahrenheit	
Raw sea snails	Walk-in refrigerator	35.00 Fahrenheit	
Hot water	Three-compartment sink	168.00 Fahrenheit	
Sliced tofu	Food preparation refrigerator	40.00 Fahrenheit	
Raw marinated chicken	Food preparation refrigerator	40.00 Fahrenheit	
Tofu	Walk-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	
Ambient	Two-door reach-in freezer	10.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

- Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

**** Time as Public Health Control (TPHC) written procedures reviewed and provided to manager.**

- Provide completed written procedures upon follow-up inspection if facility wishes to conduct TPHC.

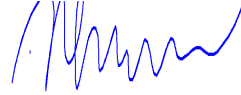
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/6/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT	Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 03/23/2026
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BLUE MONKEY CORPORATION	Inspection Time 14:00 - 16:20

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: Phuong
Owner

Signed On: March 23, 2026