

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 FA0265743 - IKITCHENS		Site Address 326 COMMERCIAL ST, SAN JOSE, CA 95112		Inspection Date 10/03/2024	
Program PR0392415 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SPPP INC.		Inspection Time 10:45 - 11:15
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By VANDANA AND GOOCH		FSC	

Placard Color & Score GREEN 98

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							
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		
K06 Adequate handwash facilities supplied, accessible							
K07 Proper hot and cold holding temperatures					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							
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals							

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		
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		X
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

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

Inspector Observations: In the back room with upright refrigerators: observed flooring was unfinished/unapproved.

[CA] Replace flooring with approved material, such as epoxy. Recommend consulting Plan Check to ensure material is approved and installed correctly.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

326 Routine

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: IKITCHENS

NEW OWNER: Esha Corp

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

The permit category for this facility is FP07. An invoice for the permit fee in the amount of \$968.00 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: 11/01/2024 - 10/31/2025. 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.

***Structural Review inspection conducted on 10/03/24.**

***Permit condition:**

- 1) Facility is permitted as a rental kitchen and shall ensure all food operations at this facility have valid environmental health permits and other required licenses/registrations for their operation.**
- 2) Any outdoor sink shall not be used for warewashing or food preparation. These sinks may only be used as a potable water source to fill water tanks or dumping liquid waste. Post signs clearly identifying the purpose of each sink.**

Notes:

- Facility must obtain/maintain permission to utilize a portion of Goodwill's parking lot (1080 N 7th St, San Jose) for MFFs, some equipped with electrical hookup. Facility to provide the lease agreement between iKitchens and Goodwill to this Department.**
- Any major change in operation (change in ownership, change of equipment or remodel) must have prior written approval by this**

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Department.

- **Liquid waste shall be disposed of through the in-ground dump station or mop sink. The in-ground dump station is equipped with a 1500-gallon grease interceptor and leads to sewer.**
- **Facility shall not check off "Facilities to prepare or package food" on the Commissary Agreement Form if MFF is subject to advance reservation. Only when the MFF has unrestricted access to indoor prep areas, such as but not limited to food preparation sinks, handwash sinks, cookline, and prep tables may that option be selected.**

Plan Check information: For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@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.

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 **10/17/2024**. 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



Received By: Vandana Gariney
Owner

Signed On: October 03, 2024