

# 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 FA0240289 - MIKAYLA'S CAFE		Site Address 2209 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 08/11/2025	
Program PR0340356 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMOJO INC DBA MIKAYLA'S		Inspection Time 09:40 - 11:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By PABLO	FSC Emmanuel Resendiz 12/7/2029		

Placard Color & Score
<b>YELLOW</b>
<b>65</b>

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						
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				
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						S
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				S

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	X	
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		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		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

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

**Inspector Observations:**

**Hand wash sink in the kitchen area adjacent to the dish washing sink lacked the following:**

- Single-use paper towels.
- Soap or other approved hand cleanser. Soap dispenser is broken (filled with solution but does not discharge)

Follow-up By  
08/14/2025

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[COS] Paper towels and soap provided. Ensure that a permanent means of drying and adequately washing hands is present.**

**Minor violation:**

**The hand sink noted in K06M, in addition to the violation cited, was also filled completely full with dishes/other cooking equipment, thus rendering hand washing not easily feasible.**

**[CA] Hand sinks shall remain unobstructed and usable at all times.**

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

**Inspector Observations:**

**The following potentially hazardous foods (PHF) measured in the temperature danger zone (greater than 41F, but less than 135F):**

- \*Per staff, all food listed had been in the temperature danger zone for less than 2 hours at the time of inspection
- Raw shell eggs, cooked ham, raw bacon, cooked patties, and other potentially hazardous meats (50F-56F) in the upper prep inserts of the prep unit directly behind the cook-line. Lower ambient of the unit measured 41F.
- Pooled eggs (51F) while sitting on the counter next to the cook-line in a metal container
- Par-cooked bacon (65F), cooked less than 2 hours prior, intended for full-cook upon customer request sitting on the stove. Various meats (112F-116F) in countertop hot holding unit. Per the cook, they wish to utilize TPHC for the listed items.
- Oat milk, soy milk, almond milk, and fresh squeezed orange juice (48F-58F) in upper prep unit (drink storage) near the front-of-house. Per employees, orange juice had been squeezed this morning and milks had been relocated from the lower portion of the unit prior to service. Lower unit ambient measured 41F.

Follow-up By  
08/14/2025

**[CA] PHF shall be held at or below 41F OR at or above 135F.**

**\*NOTE: Equipment intended for refrigeration (i.e. upper prep inserts, etc.) MUST be capable of holding potentially hazardous foods (PHFs) at or below 41F regardless of whether or not the lid is open or the surrounding air temperature is warm.**

**[COS] All PHF items in the upper inserts to be used within 4 hours of initially leaving the walk-in (12:00 PM). Pooled eggs relocated to lower prep unit. Par-cooked bacon and various meat PHF's in hot holding unit filled out on TPHC form, and shall be used or discarded within 4 hours of initially leaving temperature control. Drink items relocated to lower prep unit.**

**Minor violation:**

**Sliced tomatoes measured 48F in the right side prep inserts in the prep unit across from the cook-line. Per cook, tomatoes had been cut last night and relocated from the walk-in to the prep unit this morning.**

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**[CA] PHF intended for cold-holding shall be held at or below 41F.**

**[COS] Sliced tomatoes to be used within 4 hours of initially being taken out of the walk-in. Leftovers to be discarded.**

## **Minor Violations**

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

### **Inspector Observations:**

**Mashed potatoes measured 41F in large covered containers in the walk-in. Per an employee, they had been cooling since last night.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.**

**When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

### **Inspector Observations:**

**Employee observed dumping recently cooked potatoes into the 2 compartment prep sink prior to separating into portions for cooling. Per the employee, they also wash raw meat in the sink from time to time. No direct contamination observed.**

**[CA] Sink shall be washed in between the washing of raw meat and the placement of ready to eat (RTE) items within it. Alternatively, discontinue the dumping of RTE food items into the sink where they are in direct contact with potentially contaminated surfaces.**

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

### **Inspector Observations:**

**One dead cockroach observed on the floor next to the water heater. No other evidence of cockroaches observed. PIC states that they get a monthly pest control service and provided a pest control report.**

**[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.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

### **Inspector Observations:**

**Frozen fish in its original packaging observed to be thawing on the top of a prep cooler adjacent to the cook-line.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

**[COS] Fish relocated to walk-in for the purposes of thawing.**

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

### **Inspector Observations:**

**Facility does not have a probe thermometer or other available way of measuring food temperature beyond the built-in display within various refrigeration units.**

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

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

**Soda machine drains directly into the floor sink.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap of at least 1 inch into a floor sink or other approved type of receptor.**

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:**

**Front and back door maintained open.**

**[CA] Keep doors closed to prevent the intrusion of vermin.**

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

**Inspector Observations:**

**Floor tiling is heavily damaged/chipped next to the back door.**

**[CA] Repair and maintain to ensure that the surface is easily cleanable, and cannot provide potential harborage for vermin.**

**Performance-Based Inspection Questions**

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked sausage	walk-in cooler	40.00 Fahrenheit	
warm water	bathroom hand sink	100.00 Fahrenheit	
ice cream	freezer chest	2.00 Fahrenheit	
raw chicken	undercounter cooler	40.00 Fahrenheit	
creme brulee	prep unit (lower) at front of house (primarily for drink storage)	41.00 Fahrenheit	
warm water	hand sink in kitchen	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
cooked chicken	prep unit (lower) across from cook-line	39.00 Fahrenheit	
raw bacon	walk-in cooler	39.00 Fahrenheit	
frozen onion rings	upright freezer	18.00 Fahrenheit	
warm water	hand sink at front of house	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

**Overall Comments:**

**Two or more major violations were cited during the routine inspection.**

**A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.**

**Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.**

**The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.**

**Notes:**

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**- Ensure that the 1) upper prep unit inserts across from the cook-line, and 2) the upper prep inserts of the drink prep unit at the front of house are capable of maintaining PHF at or below 41F, regardless of the status of the lid or the surrounding air temperature.**

**- TPHC form (timer) filled out with the cook for the following items: Par-cooked bacon, cooked peppers and onions**

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 **8/25/2025**. 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:** jorge caballero  
head cook

**Signed On:** August 11, 2025