

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 FA0253746 - WHISPERS CAFE & CREPERIE	Site Address 150 S 2nd ST, SAN JOSE, CA 95113	Inspection Date 05/30/2025
Program PR0369556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WHISPERS INC	Inspection Time 11:00 - 11:20
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By JESUS



Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, in the right 4 drawer cooler, Potentially Hazardous Foods were measured above 50°F. One of the inserts had cooling sausages measuring at 88. Per cook, they cooked the sausages about an hour prior.*

[CA] *Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F.*

[COS] *Sausages were moved to the walk in cooler to cool down. After 20 minutes the internal temperature of food continued to rise. PHFs were moved to a different cooler to rapidly chill.*

Minor Violations

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:

One of the 4 drawer coolers was not maintaining PHFs at 41°F or below.

[CA] *All utensils and equipment shall be fully operative and in good repair.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink - All	120.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Eggs	Walk in Cooler	37.00 Fahrenheit	
Beans	Steam Table	139.00 Fahrenheit	
Ground Beef	Drawer Cooler	50.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Sausage	Drawer Cooler	88.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Whisper's Cafe & Creperie*

NEW OWNER: *Majj Inc*

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

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 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: 06/01/25 - 05/31/26 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.

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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 5/30/25**

***Permit condition: None**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **6/13/2025**. 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: Jesus Rodriguez
Owner

Signed On: May 30, 2025