

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 FA0258280 - TOAST CAFE & GRILL		Site Address 1411 BIRD AV, SAN JOSE, CA 95125		Inspection Date 05/21/2026		Placard Color & Score GREEN 76		
Program PR0381250 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AJ'S FOOD INC		Inspection Time 10:55 - 13:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ROBERTO LOPEZ				FSC Fidel Torres 11/09/2029

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						
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						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	
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	X	
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		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		
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: Inoperable hand wash sink observed in back prep area, next to 3 comp sink.

Follow-up By
05/28/2026

[CA] Repair hand wash sink and maintain in good condition at all times.

[SA] Additional hand wash sink available for use next to warewash machine.

Minor Violations

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: 1) Accumulation of mold-like substance observed on interior panel of ice machine.

Follow-up By
05/28/2026

[CA] Routinely clean and sanitize ice machine to prevent buildup.

2) Accumulation of grime observed on soda gun and inside nozzle.

[CA] Routinely clean and sanitize soda gun and nozzle to prevent buildup.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water temperature measured between 113 - 119F at the following sinks:

-janitorial sink

-3 comp sink

-prep sink

Follow-up By
05/28/2026

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility is lacking quaternary ammonium sanitizer test strips.

Follow-up By
05/28/2026

[CA] Test strips shall be provided to adequately measure the quaternary ammonium sanitizer concentration used during manual warewashing.

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: Worn gaskets observed on doors of 2 door upright cooler(back room) and 2 door under counter cooler(front service area).

[CA] Replace worn gaskets and maintain in good condition.

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

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Inspector Observations: 1) Multiple refrigeration units are lacking thermometers.

**Follow-up By
05/28/2026**

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

2) Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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: 1) Faucet leak observed at 3 comp sink.

**Follow-up By
05/28/2026**

2) Leak observed below 3 comp sink in front service area.

3) Hand wash sink located in front service area is clogged.

[CA] Repair plumbing fixture and maintain in good condition.

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: Inoperable 2 door under counter display cooler observed. Refrigeration unit is used as storage space.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
2% milk	3 door under counter display cooler	39.00 Fahrenheit	IR
water	prep sink	119.00 Fahrenheit	
sliced tomatoes	prep cooler - top insert	41.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
cooked chorizo	walk in cooler	63.00 Fahrenheit	cooling
raw beef	drawer cooler	40.00 Fahrenheit	
refried beans	warmer	146.00 Fahrenheit	
raw chicken	drawer cooler	40.00 Fahrenheit	
water	3 comp sink	113.00 Fahrenheit	
raw shell eggs	walk in cooler	37.00 Fahrenheit	IR
ambient	walk in cooler	35.00 Fahrenheit	
cooked pork chile colorado	walk in cooler	40.00 Fahrenheit	
country fried steak	fryer basket	190.00 Fahrenheit	final cook temp
water	front 3 comp sink	115.00 Fahrenheit	
raw pork	2 door upright freezer	10.00 Fahrenheit	IR
water	front hand wash sink	100.00 Fahrenheit	
water	janitorial sink	117.00 Fahrenheit	
quaternary ammonium	comp sink	200.00 PPM	

Overall Comments:

A follow up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

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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 **6/4/2026**. 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: Roberto Lopez
Assistant Manager

Signed On: May 21, 2026