

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 FA0270180 - AROME CAFE	Site Address 4878 SAN FELIPE RD 110, SAN JOSE, CA 95135	Inspection Date 02/11/2026
Program PR0402150 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ROOTS BISTRO, INC	Inspection Time 12:15 - 13:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By DO LE PHUC NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/05/2026

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

Compliance of this violation has been verified on: 02/11/2026

Cited On: 02/05/2026

K14 - 8 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

This violation found not in compliance on 02/11/2026. See details below.

Cited On: 02/11/2026

K14 - 8 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: Repeated violation: Employees were observed washing dishes in the three compartment warewash sink without any sanitizer.

[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine.

Employees were demonstrated the proper washing procedures. The utensils were rewashed accordingly (COS).

Follow-up By
02/11/2026

Minor Violations

Cited On: 02/11/2026

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

Inspector Observations: Repeated violation: Multiple drain flies were observed in the preparation area and some in the front dining area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

A household fly trap was installed above the food preparation counter.

[CA] Cease and desist installing such traps in the facility.

Follow-up By
02/18/2026

Cited On: 02/11/2026

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: Two counter-top household fryers were observed back in the kitchen area to fry food products.

[CA] The coffee shop does not have an exhaust hood to conduct frying and cooking of food products. Therefore, cease and desist such operation and remove the equipment from the facility

Follow-up By
02/11/2026

Cited On: 02/11/2026

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

Inspector Observations: There are holes on the ceiling above the front preparation table and one above the walk-in cooler back in the kitchen area.

[CA] The holes on the ceiling and on the wall must be sealed.

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Measured Observations

Item	Location	Measurement	Comments
Diced tomato	Preparation fridge	39.00 Fahrenheit	
Cheese	Preparation fridge	40.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 02/05/2026. The facility was issued a conditional pass due to the lack of supplies at the handwash station and for washing utensils without an approved sanitizer. During the time of this inspection, all handwash stations have proper supply, even though there was zero sanitizer concentration on the three compartment warewash sink. Therefore, the facility is issued a green placard.

However, the above violations must be corrected immediately.

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 **2/25/2026**. 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: Do Le Phuc Nguyen
Employee
Signed On: February 11, 2026