

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 06/02/2026		Placard Color & Score GREEN 82		
Program PR0369556 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MAJJ INC		Inspection Time 12:35 - 14:25			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JESUS				FSC Jesus Rodriguez 01/30/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	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		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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		X
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. A dead rodent was found on a sticky glue trap in the storage room. The room is used for storage of tools, unused food equipment such as extra plates, utensils, and extra chemical storage. Rodent droppings were also observed along the walls of the storage room. No evidence of rodents observed elsewhere in the facility.

2. A dead cockroach was observed on a leg of a prep table near the soda syrups in the prep room.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Remove the dead rodent body and sanitize affected area.

[COS] Facility removed the dead rodent and trap. Facility also cleaned the rodent droppings and dead cockroach. Areas were sanitized. Reviewed the last three pest control reports from EcoLab. No activity of vermin was noted. The rodent was on a non EcoLab trap. Discussed with facility to have their pest control follow up within 24 hours and provide the report to district specialist. A follow up inspection will be conducted.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

1. The bottom of the deli slicer has an accumulation of food debris.

2. The sealant to the drainboards and pre-rinse sink have an accumulation of debris and is in disrepair.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean the machine. Replace the sealant to the drainboards and pre-rinse sink to make it easily cleanable. Ensure the sealant is smooth.

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 lacks testing materials for their choice of sanitizer at the three compartment sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Wet cloth towels were observed stored on the counter tops.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The refuse enclosure room had several dead cockroaches around the water heater and rodent droppings.

[CA] Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for vermin.

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

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Inspector Observations:

The door to the refuse room has gap at the door sweep.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pico de Gallo	Walk in Cooler	40.00 Fahrenheit	
Beaten Eggs	Prep Cooler - Top	41.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Diced tomatoes	Prep Cooler - Top	38.00 Fahrenheit	
Hollandaise Sauce	Steam Table	150.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Chlorine - Sanitizer	Three Compartment Sink - Bar	100.00 PPM	
Sliced Tomatoes	Prep Cooler - Bottom	38.00 Fahrenheit	
Seared Sausages	Drawer Cooler	40.00 Fahrenheit	
Milk	Undercounter Cooler	39.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	

Overall Comments:

Notes:

- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **6/16/2026**. 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: Jesus
Owner
Signed On: June 02, 2026