

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 FA0212830 - MIKAYLA'S CAFE AND CATERING		Site Address 890 ALDO AV, SANTA CLARA, CA 95054		Inspection Date 01/06/2025		Placard Color & Score GREEN 82		
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GM ENTERPRISE INC		Inspection Time 09:45 - 12:00			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By SAN VIA PHONE				FSC Theary Chuuo 12/27/2025

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						
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				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				

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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured raw eggs at 48F in prep cooler. Eggs were stored in a container on top of inserts in prep cooler. Per employee, eggs have been out for less than two hours. Measured whole cooked potato at 43F, raw chicken at 46F, cheese at 44F, cubed cooked potatoes at 44F, ham at 44F, and sausage at 44F. Per manager, walk in cooler was opened frequently the last hour. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

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: Accumulation of debris on meat slicer. Meat slicer was not in use at time of inspection. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Accumulation of black mold-like substance on inner panel of ice machine. [CA] Clean and sanitize interior of ice machine regularly.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Accumulation of debris in floor sink for prep sink. Floor sink for prep sink is draining slowly. [CA] Clean floors sinks to ensure that liquid waste is disposed into an approved system.

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

Inspector Observations: Three fruit flies present throughout prep area. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw chicken stored above cooked potatoes in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

Accumulation of debris on shelving and exterior of equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Cardboard used to line shelves in prep area. [CA] Discontinue the use of cardboard boxes to line shelves, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chicken	prep cooler - cook line	41.00 Fahrenheit	
cubed cooked potatoes	walk in cooler	44.00 Fahrenheit	
ham	walk in cooler	44.00 Fahrenheit	
cheese	walk in cooler	44.00 Fahrenheit	
macaroni and cheese	three door reach in cooler	37.00 Fahrenheit	
chicken	griddle	165.00 Fahrenheit	
tomatoes	prep cooler	41.00 Fahrenheit	
raw chicken	walk in cooler	46.00 Fahrenheit	
cantaloupe	prep cooler	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
fries	reach down freezer	0.30 Fahrenheit	IR
batter	three door reach in cooler	39.00 Fahrenheit	
raw eggs	prep cooler - cook line	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
tomatoes	prep cooler - cook line	41.00 Fahrenheit	
tofu	prep cooler - cook line	39.00 Fahrenheit	
milk	upright clear door cooler	41.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
pork	hot hold unit	165.00 Fahrenheit	
sausage	walk in cooler	44.00 Fahrenheit	
whole cooked potato	walk in cooler	43.00 Fahrenheit	
Hollandaise sauce	hot hold unit	165.00 Fahrenheit	
ham	prep cooler - cook line	39.00 Fahrenheit	
ham	walk in freezer	11.00 Fahrenheit	IR
chorizo	prep cooler - cook line	41.00 Fahrenheit	

Overall Comments:

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 **1/20/2025**. 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

TWO

Received By: Rubi
Employee
Signed On: January 06, 2025