

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 FA0286080 - CAFFE BENE		Site Address 181 E TASMAN DR #80, SAN JOSE, CA 95134		Inspection Date 10/13/2026		Placard Color & Score GREEN 91		
Program PR0428924 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ORANGE KITCHEN LLC		Inspection Time 08:35 - 09:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SEYOUNG				FSC Exempt

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						S
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				N
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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		
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		
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

At the hand sink in the front service area, observed the wall-mounted paper towel dispenser empty.

Paper towels provided in loose sheafs nearby.

In the same area, observed the wall-mounted soap dispenser empty. Soap provided in a pump bottle nearby.

At the hand sink in the back kitchen, observed the wall-mounted paper towel dispenser empty and in disrepair.

Roll of paper towels provided on a nearby countertop.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Provide handwashing cleanser in dispenser at handwash stations at all times.

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:

In the three compartment warewashing sink, quaternary ammonium sanitizer measured between 0 and 100 ppm.

Observed no active warewashing at the time of measurement.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[CA] Instructed PIC to add additional quaternary ammonium sanitizer. Remeasured at 300 ppm.

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

Inspector Observations:

On the floor in the corner of the dry storage room, observed 10+ dried rodent droppings. Observed no other evidence of rodent activity in the facility.

In the back hallway behind the facility, observed 3+ dead cockroaches on the floor.

**Note: Sticky traps placed throughout the interior of the facility observed free of any activity.*

[CA] Clean and sanitize area of dead cockroaches or old droppings. Maintain facility free from vermin.

Continue working with pest control services.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand sinks - kitchen	100.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	0.00 PPM	measured between 0 and 100 ppm
hot water	prep sink	120.00 Fahrenheit	
soft boiled eggs	two-door upright cooler - back kitchen	41.00 Fahrenheit	
cream cheese	sandwich prep cooler - back kitchen	38.00 Fahrenheit	
oat milk	two-door under-counter cooler - front service	36.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chlorine sanitizer	under-counter mechanical dishwasher	50.00 PPM	
whipped cream waffle	cake display refrigerator	41.00 Fahrenheit	
shredded cheese	two-door upright cooler - back kitchen	41.00 Fahrenheit	
frozen bread	two-door upright freezer	7.00 Fahrenheit	
hot water	dump sink - front service	120.00 Fahrenheit	
milk	one-door under-counter cooler - front service	37.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Cafe Nook

NEW OWNER: SYC Holdings LLC

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

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1497.00 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: 11/01/2026 - 10/31/2027. 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.

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 10/13/2026*

**Permit condition: THE WALLS INSIDE THE RESTROOM WILL BE RE-EVALUATED IF THERE ARE SIGNS OF MILDEW, MOLD OR OTHER ISSUES.*

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

*Notes:

- Facility assembles open sandwiches

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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 **10/27/2026**. 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: Seoyoung Choi
New Owner
Signed On: October 13, 2026