

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 FA0261577 - SHELLENA'S CAFE		Site Address 2855 STORY RD, SAN JOSE, CA 95127	Inspection Date 03/25/2026
Program PR0383589 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHELLENA'S CAFE INC.	Inspection Time 16:25 - 17:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By MARIA SEJA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/20/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 03/25/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Beans	Steam table	139.00 Fahrenheit	
Diced tomato	Preparation fridge	41.00 Fahrenheit	
Cheese	Preparation fridge	40.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 03/20/2026. The three door preparation fridge's ambient temperature was measured above 50 oF and the owner was restricted from using the unit as a sole cold-holding unit. The unit was repaired on Saturday and ambient temperature is now measured below 39 oF. The unit may be used as cold-holding unit with a strict monitoring for temperature variation.

Most of the minor violations cited during the time of the routine inspection are also corrected.

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 **4/8/2026**. 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: Maria Seja
 Person in Charge
Signed On: March 25, 2026