

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 FA0300274 - SALTALK MAIN KITCHEN		Site Address 3334 VICTOR CT, SANTA CLARA, CA 95054	Inspection Date 06/28/2024
Program PR0440862 - NO FOOD PREP 5,000-20,000 SQ FT - FP07		Owner Name SALTALK, INC	Inspection Time 12:40 - 13:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID VAZQUEZ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/17/2024

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

Compliance of this violation has been verified on: 06/28/2024

Cited On: 06/24/2024

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

Compliance of this violation has been verified on: 06/28/2024

Minor Violations

Cited On: 06/28/2024

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

Inspector Observations: Couple of dead cockroaches were observed on the floor below the mechanical dishwasher.

[CA] Clean the floor area below the equipment stands immediately.

Measured Observations

N/A

Overall Comments:

Note:1. The facility was closed because of a cockroach infestation on 06/17/2024. During this second follow-up inspection , no live cockroaches were observed in the facility. Only couple of dead cockroaches were observed below the mechanical dishwasher. After consulting my supervisor, Suzanne Lew, Registered Environmental Health Specialist with the county of Santa Clara Department of Environmental Health, the facility shall be open, conduct series of deep cleaning, and conduct a chargeable inspection sometime next week. All the vendors, caterers, and MFF operators using this kitchen are now open for service.

2. Since this is a second follow-up inspection, the owners shall be billed \$596.00 a second follow-up inspection charge.

FACILITY RE-OPENED / PERMIT REINSTATED

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 7/12/2024. 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: David Vazquez
 Manager

Signed On: June 28, 2024