

# 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 FA0207878 - IJAVA CAFE INC		Site Address 2306 ALMADEN RD 150, SAN JOSE, CA 95125		Inspection Date 03/27/2023	
Program PR0307427 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHEIKH, NADIR		Inspection Time 09:00 - 10:15
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By JANET	FSC Sandra Zamora 03/19/2027		

Placard Color & Score
<b>GREEN</b>
<b>83</b>

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						
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		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						

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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Cooked sausage was placed into hot holding unit with side not turned on. Per PIC, it had been out of refrigeration for 30 minutes. Raw shelled eggs on cart measured 60F, per PIC, they had them out from refrigeration for half an hour. Sweet potato in hot holding insert measured 87F to 119F. Per PIC, they were placed into the hot holding insert after being cooked. Water in steam table measured 184F however the water level was very low. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC placed the eggs and sausage back into the refrigerator. The sweet potatoes were used and water was added to the steam table in order to keep food at 135F or above.

Poached eggs on cart measured 44F. Per PIC, they were taken out of refrigeration a half hour prior. Cooked potatoes under stove measured 46F. Per PIC, they take out the amount they need and then they use them within a half hour. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Time as a Public Health Control may be used in place of temperature control for items that may be left out for a period of time for convenience. TPHC form given to PIC.

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** Water in both restrooms measured 57F. In restroom to the left, handle of faucet could not be turned to the hot "side" because of the mirror placed above the faucet preventing movement. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** 1. Sugar scoop handle, flour scoop handle were in contact with food in bulk food containers. Observed a bowl used as a scoop in the powdered sugar container. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

2. Observed ice handle in contact with ice in ice machine. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Observed grease accumulation and grease drips forming on ventilation hood at cookline. [CA] Ventilation hood filters shall be maintained clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** Observed black mold like substance on walls in warewashing area. [CA] Clean and sanitize wall and maintain to prevent accumulation.

### Performance-Based Inspection Questions

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Handwash	100.00 Fahrenheit	
Cooked chicken	Walk in fridge	41.00 Fahrenheit	
Cooked pasta	Ice bath	77.00 Fahrenheit	Cooling within limits.
Diced melon	Walk in fridge	42.00 Fahrenheit	
Sliced tomato	Cold holding insert	39.00 Fahrenheit	
Poached eggs	Water on cart	44.00 Fahrenheit	
Raw shelled eggs	On cart	65.00 Fahrenheit	Infrared
Diced tomato	Cold holding insert	39.00 Fahrenheit	
Black beans	Walk in fridge	40.00 Fahrenheit	
Soup	Reach in fridge	35.00 Fahrenheit	
Cheese sauce	Hot holding	77.00 Fahrenheit	
Cooked potatoes	Under stove	46.00 Fahrenheit	
Raw pooled eggs	Cold holding insert	39.00 Fahrenheit	
Milk	Reach in fridge	41.00 Fahrenheit	
Raw beef patty	Under counter reach in	39.00 Fahrenheit	
Hot water	Steam table	184.00 Fahrenheit	
Hot water	Three comp sink	153.00 Fahrenheit	
Cooked potatoes	Walk in fridge	40.00 Fahrenheit	
Warm water	Both restroom handwash	57.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Sweet potatoes	Hot holding insert	87.00 Fahrenheit	87F-119F
Sausage	Hot holding insert	57.00 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 **4/10/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Nadir Sheikh  
Owner

**Signed On:** March 27, 2023