

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 FA0255545 - KIKE'S BAR N KITCHEN		Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116		Inspection Date 03/05/2025		Placard Color & Score RED 35			
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIKE'S BAR N KITCHEN INC		Inspection Time 13:35 - 15:50				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LETICIA					FSC Not Available

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		X			N
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		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	X	
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	X	
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		X
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255545 - KIKE'S BAR N KITCHEN	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 03/05/2025
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 13:35 - 15:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

- 1. Major Violation: In the bar area, at the only hand sink, no soap was available.**
- 2. Major Violation: In the kitchen area, at the only hand sink, no soap or paper towels were available.**
- 3. Major Violation: In the men's restroom, at the only hand sink, no soap or paper towels were available.**
- 4. Major Violation: In the kitchen area, at the only hand sink, the hand sink was obstructed by a mop bucket and several boxes.**
- 5. Minor Violation: In the women's restroom, at the only hand sink, soap and paper towels were not available in their dispensers.**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Hand wash stations shall be fully stocked with warm water, soap, and paper towels in their dispensers.

[SA] Staff provided pump bottles of soap in the kitchen and rolls of paper towels in the restroom.

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

Inspector Observations:

In the kitchen area, at the prep cooler, sliced tomatoes and other PHFs were measured at 67°F. Per PIC, they were sliced about 3 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC agreed to discard items after 4 hours of removal from temperature control.

K14 - 8 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:

- 1. Live cockroaches were observed on a tortilla holding tray (brown container with lid).**

[CA] Ensure to maintain the food contact surfaces of equipment clean and free of contamination.

[COS] The tortilla holder was sent to the washed.

- 2. Chlorine at the dishwasher was measured at 0 PPM during active ware washing.**

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] The three compartment sink was set up to manually warewash.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

- 1. Major Violation: In the kitchen area, at the mop sink, the sink was not draining.**
- 2. Major Violation: In the kitchen area, at the grease trap, it appeared to be leaking liquid and releasing an offensive odor. The floor had a layer of water near the dishwasher.**

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility,

OFFICIAL INSPECTION REPORT

Facility FA0255545 - KIKE'S BAR N KITCHEN	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 03/05/2025
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 13:35 - 15:50

or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

3. In the walk in cooler, an accumulation of liquid was observed on the floor. The liquid waste line could not be found.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

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

Inspector Observations:

1. REPEAT VIOLATION: Major Violation: Live cockroaches of all life stages were observed on/under prep tables, prep coolers, walls, and throughout the facility.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

2. REPEAT VIOLATION: Minor Violation: Several small flies were observed throughout the facility.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Facility lacks a Food Safety Certificate available upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Facility lacks food handler cards for staff.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility does not have tags for the last 90 days.

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Facility offers for sale raw or undercooked food items (shrimp and fish ceviche and aguachiles) without a consumer advisory and disclosure.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

OFFICIAL INSPECTION REPORT

Facility FA0255545 - KIKE'S BAR N KITCHEN	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 03/05/2025
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 13:35 - 15:50

Inspector Observations:

Observed household pesticide sprayer stored above the ice machine.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations:

The sides of equipment and the exhaust filters of the hood have an accumulation of grease.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

1. Facility lacks the testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

2. Facility lacks the plugs to fill the basins of the three compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

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:

1. The prep cooler holding the sliced tomatoes and other vegetables is in disrepair.

2. The upright cooler near the walk in cooler is in disrepair.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair, service, or replace the equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe type thermometer to measure the temperature of cooked foods.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

1. Both of the restrooms lack self closing doors.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

2. The restroom has toilet paper sitting above the dispenser and not installed inside the dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

OFFICIAL INSPECTION REPORT

Facility FA0255545 - KIKE'S BAR N KITCHEN	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 03/05/2025
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 13:35 - 15:50

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

The exit door to the parking lot has a gap greater than 1/4".

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations:

1. The floors and walls of the facility have an accumulation of grease and grime.

2. The floor of the walk in cooler has a grey/black fuzzy organic material growing on the floor.

3. Coving along the walk in cooler is in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

4. Numerous small holes were observed on walls of the kitchen area.

[CA] Ensure to seal the holes to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sinks - All	100.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	64.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Sushi	Walk in Cooler	38.00 Fahrenheit	
Shrimp	Prep Cooler	39.00 Fahrenheit	
Fish	Prep Cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

- Contact inspector at (408) 918 - 2726 to schedule follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/19/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

OFFICIAL INSPECTION REPORT

Facility FA0255545 - KIKE'S BAR N KITCHEN	Site Address 1170 E SANTA CLARA ST 10, SAN JOSE, CA 95116	Inspection Date 03/05/2025
Program PR0373211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KIKE'S BAR N KITCHEN INC	Inspection Time 13:35 - 15:50

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: Leticia Gutierrez
Owner

Signed On: March 05, 2025