

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 FA0230121 - HEARTBEAT CAFE		Site Address 14392 UNION AV, SAN JOSE, CA 95124		Inspection Date 07/01/2025	
Program PR0330141 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KOBYLINSKI, YOLANDA		Inspection Time 10:15 - 11:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By YOLANDA (O)	FSC Not Available		

Placard Color & Score GREEN 85

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
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		
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

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

Inspector Observations: REPEAT VIOLATION:

Major:

1. Measured the following PHFs holding between 68F - 71F on rack in back prep area: sliced tomato (with seeds) and sliced tomato (without seeds).
2. Measured the following PHFs holding between 51F - 52F in 2 door cold top: chicken breast and sliced tomato.
3. Measured shell eggs holding between 50F - 57F in 2 door reach in.
4. Measured container of whole milk holding at 50F in 2 door reach in at front service line.
Per operator, PHFs placed in unit for less than 4 hours.
[CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to another refrigeration unit.

Minor:

1. Measured the following holding between 47F - 48F in 2 door cold top: sliced turkey and sliced cheese.
2. Measured container of salmon holding at 46F in 1 door upright.
3. Measured container of half & half milk holding at 47 in 2 door reach in at front service line.
Per operator, PHFs placed in unit for less than 4 hours.
[CA] Maintain all cold PHFs held at or below 41F.

Follow-up By
07/08/2025

Minor Violations

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

Inspector Observations: REPEAT VIOLATION:

Lacking food safety certificate (FSC). [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.

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: REPEAT VIOLATION:**
1. Found unapproved equipment in back area near hand wash station: sterno burner and a metal burner equipment. Observed a pan on top of sterno burner. [CA] Facility shall discontinue using burner stove and metal burner. Facility does not have any type of mechanical exhaust hood on site.
 2. Measured ambient air temperature of 2 door reach in/cold top holding between 58F - 59F. [CA] Repair refrigeration unit to maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate all cold PHFs to another refrigeration unit.

Follow-up By
07/08/2025

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

Inspector Observations: REPEAT VIOLATION:

Lacking light fixture in back small storage room. Storage room is pitch black. [CA] Facility shall provide adequate lighting in storage area to provide sufficient lighting.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
bread	1 door upright freezer	17.00 Fahrenheit	
ambient	1 door upright	41.00 Fahrenheit	
cheese case	2 door sliding display case	41.00 Fahrenheit	
soup	electric warmer	166.00 Fahrenheit	
ambient	2 door reach in	58.00 Fahrenheit	between 58F - 59F. COS-relocate all PHFs to another refrigeration unit
sliced ham	2 door cold top	41.00 Fahrenheit	
salmon	1 door upright	46.00 Fahrenheit	
shell eggs	2 door reach in	50.00 Fahrenheit	between 50F - 57F, for less than 4 hours. COS-relocate
whole milk	2 door reach in (front)	50.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
sliced tomato (without seeds)	rack (back prep)	71.00 Fahrenheit	for less than 4 hours. COS-relocate
ambient	2 door reach in (front)	40.00 Fahrenheit	
chicken breast	2 door cold top	51.00 Fahrenheit	between 51F - 52F for less than 4 hours. COS-relocate
half & half milk	2 door reach in (front)	47.00 Fahrenheit	
sliced cheese	2 door cold top	47.00 Fahrenheit	
hot water	warewash/mop sink	120.00 Fahrenheit	
sliced turkey	2 door cold top	47.00 Fahrenheit	between 47F - 48F
sliced tomato	1 door upright	51.00 Fahrenheit	
sliced tomato (with seeds)	rack (back prep)	68.00 Fahrenheit	for less than 4 hours. COS-relocate

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **7/15/2025**. 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.

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

Kobylinski

Received By: Yolanda Kobylinski
Owner

Signed On: July 01, 2025