

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 FA0284008 - EBAY CAFE		Site Address 2065 E HAMILTON AV, SAN JOSE, CA 95125		Inspection Date 09/03/2025	
Program PR0425971 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:30 - 13:45
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By DANIEL SCOTT WILLIAMS	FSC Jessica Cardona 12/14/2027		

Placard Color & Score
GREEN
79

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					S
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: *PHF's at the meat station measured at above 50 F (see measured observations). PIC stated that the items were removed from temperature control 1 hour prior.*

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

[COS] *PHF's at the meat station logged with a start time and discard time (less than 4 hours).*

Measured potato/ chickpea dish at 107 F at the serving line warmer.

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

[COS] *Potato dish time logged with a start and discard time.*

Measured diced tomato and veggie mixture at 49 F - 51 F within the 4 drawer fridge at the rear cook line. PIC stated the mixed was produced 2 hours prior. Ambient temperature of the unit measured at 52 F.

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

[COS] *Item placed on TPHC with a total serving time of less than 4 hours.*

Facility intends to hold some PHF's at the serving lines on time as a public health control going forward. Provide written procedures to inspector for review and approval.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Measured eggplant at 58 F within the counter top prep fridge and sliced beef at 80 F within the under grill fridge. Log stated the items began cooling 4 hours prior.*

[CA] *Properly store cooling foods in such a way to allow proper air flow. Fully cool PHF's within the walk in refrigerator prior to placing in cold holding units.*

[COS] *Egg plant placed on sheet pans within the walk in fridge. Beef reheated to 165 F and placed on sheet pans to restart the cooling process.*

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

Inspector Observations: *Measured the water temperature at a maximum of 70F at the hand wash sink in the salad island area.*

Two hand wash sinks at the cook line were marked out of order due to insufficient hot water flow (additional fully functional hand wash sinks available for use).

[CA] *Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.*

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

Inspector Observations: *Drain fly activity within the warewashing room.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

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: *Measured the ambient temperature of the 4 drawer fridge at 52 F located at the rear cook line area.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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

Inspector Observations: *A hood filter is missing at the front ventilation hood above the cook line.*

[CA] *All hood ventilation filters shall be in place and in good repair.*

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sandwich	grab and go fridge	39.00 Fahrenheit	
tomato and veggie mixture	4 drawer fridge	49.00 Fahrenheit	
warm water	kitchen hand wash sink	100.00 Fahrenheit	
sliced turkey	sandwich line	53.00 Fahrenheit	
sliced cheese	under grill fridge	39.00 Fahrenheit	
diced tomato and veggie mix	4 drawer fridge	49.00 Fahrenheit	
eggplant	counter top prep fridge	54.00 Fahrenheit	
rice	reach in warmer	172.00 Fahrenheit	
diced chicken	salad bar	40.00 Fahrenheit	
water temp	salad island hand wash sink	70.00 Fahrenheit	
hot water	pot washer	200.00 Fahrenheit	
raw beef	walk in fridge 2	37.00 Fahrenheit	
soup	soup well	156.00 Fahrenheit	
potato	warmer	108.00 Fahrenheit	
cooked chicken	walk in fridge	39.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
cooked beef	under grill fridge	80.00 Fahrenheit	
hot water	warewashing machine	165.00 Fahrenheit	
chicken	upright warmer	158.00 Fahrenheit	
sliced tomatoes	sandwich line	53.00 Fahrenheit	
sliced beef	sandwich line	50.00 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 **9/17/2025**. 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

Received By: Daniel Scott Williams
pic

Signed On: September 03, 2025