

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 FA0260292 - KALINKA		Site Address 5025 ALMADEN EX, SAN JOSE, CA 95118		Inspection Date 05/23/2025		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">96</div>		
Program PR0381501 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TURAEVA, IRODA		Inspection Time 10:45 - 11:40			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By IRENE				FSC Nigora Kasimova 08/27/2024

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						
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
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

No major violations were observed during this inspection.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed bread in boxes on floor in back preparation area. Observed food stored on the floor of the walk in fridge. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Observed prepackaged food stored in restroom. Observed toilet and sink still inside restroom. [CA] Restroom may not be converted to an office/storage room, resulting in a toilet facility that does not meet local building and plumbing ordinances.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	Walk in fridge	35.00 Fahrenheit	
Salami	Display	39.00 Fahrenheit	
Chocolate creme cake	Display case	47.00 Fahrenheit	
beef	Display case	52.00 Fahrenheit	Cooling from prep
Dumpling	Reach in freezer	14.00 Fahrenheit	
ice cream	Reach in freezer	-15.00 Fahrenheit	
Chicken	Display case	53.00 Fahrenheit	Cooling from prep
Ambient air	Reach in fridge	41.00 Fahrenheit	
Cake	Reach in freezer	1.00 Fahrenheit	
Sausage	Walk in fridge	36.00 Fahrenheit	
Apricot cake	Display case	47.00 Fahrenheit	
Ice cream	Reach in fridge	3.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Ice cream	Reach in freezer	-3.00 Fahrenheit	
Phyllo dough	Reach in freezer	3.00 Fahrenheit	
Ambient air	Display case	41.00 Fahrenheit	

Overall Comments:

Per PIC, the ovens in the back were originally approved when facility was approved in 2006. Will review previous documentation on file, to determine whether or not ovens are approved.

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 **6/6/2025**. 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.

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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: Irene Turaeva
Owner

Signed On: May 23, 2025