

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 FA0206745 - V & V DELICIOUS CREPE		Site Address 1661 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 01/21/2026		Placard Color & Score GREEN 88		
Program PR0301050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name V & V DELICIOUS CREPE INC		Inspection Time 12:50 - 14:10			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By OLGA KALIMAGAMBETOVA				FSC Timur Kalimagambetov 05/09/2027

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						
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				S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						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		X
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		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		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: *Table mounted can opener blade has dry food residue. Can opener not in use.*

[CA] Wash, rinse and sanitize can opener before and after use.

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

Inspector Observations: *Observed about 3 american cockroaches in glue trap inside the small utility room where mop sink is located. No live vermin activity observed during inspection.*

[CA] Monitor facility for vermin activity with pest control. Remove dead cockroaches and clean and sanitize all affected areas.

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

Inspector Observations: *Dust and debris observed on exterior of common use food equipment. Grime and debris observed inside floor sinks. Dust accumulation observed on walk-in cooler fan covers and ceiling.*

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

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

Inspector Observations: *1. Fryer is extended outside of the hood. Unable to move fryer under hood completely due to no space. Per PIC, 6 burner gas range will be removed to make room for fryer.*

[CA] Ensure fryer is completely under hood when in use to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

2. Grease accumulation observed on hood filters and on stove top.

[CA] Ventilation hood filters shall be maintained clean and good repair.

3. Lighting is not provided for hood, no light bulbs.

[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Provide lighting for hood.

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

Inspector Observations: *1. Debris observed on floor behind and under equipment.*

[CA] Walls and/or floors in food preparation area shall be kept clean.

2. 1 ceiling panel missing over walk-in cooler entrance.

[CA] Provide ceiling panel.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
water	prep sink	135.00 Fahrenheit	
cheese	walk-in cooler	35.00 Fahrenheit	cooked mushrooms - 35F tofu - 35F cooked egg plant - 41F
water	2nd 3 comp sink	120.00 Fahrenheit	
water	restroom	100.00 Fahrenheit	
water	3 comp sink	145.00 Fahrenheit	

Overall Comments:

Specialist discussed with owner that any change of business partnerships previously listed on the food facility evaluation form / health permit application will result in a change of ownership.

Per owner, there has not been a change of ownership.

Please provide a copy of the corporation document listing the owners of the business within 5 business days.

Failure to provide proof of ownership can result in a 48 hour notice being issued with facility being ordered closed.

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 **2/4/2026**. 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: Olga Kalimagambetova
Owner

Signed On: January 21, 2026