

# 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

<b>Facility</b> FA0286031 - ERIK'S DELICAFE		<b>Site Address</b> 1 S MARKET ST 20, SAN JOSE, CA 95113		<b>Inspection Date</b> 06/11/2026	
<b>Program</b> PR0428873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> JIMENEZ HOSPITALITY LLC		<b>Inspection Time</b> 12:50 - 14:00
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> OMAR	<b>FSC</b> Manuel Jimenez 12/19/2027		

<b>Placard Color &amp; Score</b>
GREEN
81

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						
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0286031 - ERIK'S DELICAFE	Site Address 1 S MARKET ST 20, SAN JOSE, CA 95113	Inspection Date 06/11/2026
Program PR0428873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JIMENEZ HOSPITALITY LLC	Inspection Time 12:50 - 14:00
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. Repeat Violation: The soap dispenser did not work at the handwash sink near the three compartment sink.**

**Note: There is another handwash sink on the other side of the wall.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[SA] A pump bottle of soap was made available for use.**

**2. The employee restroom handwash station lacked paper towels.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**[COS] Staff restocked the dispenser.**

**3. The handwash station at the far corner near the steam table lacks a soap dispenser, lacked paper towels in the dispenser, and was obstructed by hotel pan lids.**

**[CA] All food facilities shall provide an operable handwashing station.**

**[COS] Staff removed the obstruction and restocked the paper towel dispenser. A pump bottle of soap was made available.**

**4. The handwash sink near the microwave had a head of lettuce in the basin.**

**[CA] Maintain handwash sinks free of food and unobstructed.**

**[COS] Staff moved the lettuce into the near by prep sink to be washed.**

### Minor Violations

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

**Inspector Observations:**

**1. Hot water at the three compartment sink measured at a max of 113F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**2. Water at the handwash stations measured at a maximum of 90F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0286031 - ERIK'S DELICAFE	Site Address 1 S MARKET ST 20, SAN JOSE, CA 95113	Inspection Date 06/11/2026
Program PR0428873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JIMENEZ HOSPITALITY LLC	Inspection Time 12:50 - 14:00

**Inspector Observations:**

*The deli slicer has an accumulation of grease on the underside of the equipment. A dead old cockroach was also observed under the slicer.*

**Note: No other activity of vermin observed. Facility is on monthly pest control service.**

**[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:**

*Facility's quaternary ammonia testing materials are expired as of 12/2023.*

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

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

**Inspector Observations:**

*Repeat Violation: The employee and customer restrooms had the toilet tissue stored outside of the dispenser.*

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

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

**Inspector Observations:**

*The floor sink and floor under the self-service soda fountain has an accumulation of food debris and is wet.*

**[CA] Clean the floor and floor sink. Investigate leak and repair.**

**Performance-Based Inspection Questions**

Needs Improvement - Adequate handwash facilities: supplied or accessible.

**Measured Observations**

Item	Location	Measurement	Comments
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Soup	Walk in Cooler	39.00 Fahrenheit	
Water	Handwash Sinks	90.00 Fahrenheit	
Turkey	Prep Cooler	40.00 Fahrenheit	
Cheese	Prep Cooler	40.00 Fahrenheit	
Soup	Steam table	139.00 Fahrenheit	
Tomatoes	Walk in Cooler	40.00 Fahrenheit	
Water	Three Compartment Sink	113.00 Fahrenheit	
Tomatoes	Prep cooler	40.00 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 **6/25/2026**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0286031 - ERIK'S DELICAFE	<b>Site Address</b> 1 S MARKET ST 20, SAN JOSE, CA 95113	<b>Inspection Date</b> 06/11/2026
<b>Program</b> PR0428873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> JIMENEZ HOSPITALITY LLC	<b>Inspection Time</b> 12:50 - 14:00

**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:** Luis  
Shift Lead

**Signed On:** June 11, 2026