

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 FA0212830 - MIKAYLA'S CAFE AND CATERING		Site Address 890 ALDO AV, SANTA CLARA, CA 95054		Inspection Date 09/01/2025		Placard Color & Score YELLOW 41		
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GM ENTERPRISE INC		Inspection Time 09:45 - 12:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LEONARDO				FSC Not Available

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						N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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		X			
K14	Food contact surfaces clean, sanitized		X		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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed leaving the walk-in cooler holding a piece of raw chicken. Employee proceeded to cover the chicken in breadcrumb mix, then walked over, took off gloves, put on new gloves and began handling clean utensils that had just been ran through the mechanical dishwasher.

Follow-up By
09/04/2025

[CA] Employees shall change their gloves AND wash their hands properly with soap, warm water, and paper towels following contamination or handling of raw, potentially hazardous foods.

Note: Changing a single layer of gloves on its own does not remove the requirement for handwashing

[COS] Employee washed his hands properly and changed his gloves. Utensils were placed back into the mechanical dishwasher to be re-cleaned.

Minor violation:

Numerous instances of improper employee handwashing observed, in which employees touched aprons or hair/face and handled food, or touched raw meat and handled other equipment, or returned from various tasks and did not wash hands prior to handling food.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels whenever contamination may have occurred. Changing gloves is not a replacement for handwashing. Rather, handwashing must be conducted alongside the changing of gloves.

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

Inspector Observations:

Two tubs of partially cooked and raw bacon measured 84F and 86F respectively while maintained in metal containers on top of a shelf above the cook-line. Raw shell eggs measured 58F-68F while maintained in cartons placed on top of the prep inserts of the prep cooler directly across from the cook-line. Per the cook, bacon had been taken out of refrigeration 30 minutes prior, and eggs had been taken out 10-20 minutes prior. Several potentially hazardous foods (sausage, cheeses, etc.) measured 54F-58F while filled over the fill limit in the upper prep inserts of the prep unit across from the cook-line. Per the cook, items had been taken out of refrigeration less than 2 hours prior.

Follow-up By
09/04/2025

[CA] Potentially hazardous food shall be held at or below 41F to prevent the growth of bacteria.

[COS] Bacon relocated to lower prep unit. Eggs located to lower prep unit. PHF's in the upper inserts to be used or discarded within 4 hours of initially leaving refrigeration.

Minor violation:

Various PHF's (cut tomatoes, cheese, ham, etc.) measured 45F-49F in the upper prep inserts on the left side of the prep unit across from the cook-line. Per the cook, items had been taken out of refrigeration less than 2 hours prior.

[CA] Potentially hazardous food shall be held at or below 41F to prevent the growth of bacteria.

[COS] PHF's in the upper inserts to be used or discarded within 4 hours of initially leaving refrigeration. Recommend calling a fridge tech if the unit is unable to maintain PHF's at or below 41F in its upper inserts during times of activity at the cook-line.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations:

Large, plastic wrap-covered hotel pan of cooked and cut potatoes measured 46F-47F throughout while inside of the walk-in. Per employees, it had been cooling since yesterday.

**Follow-up By
09/04/2025**

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Potatoes were VC&D. See VC&D report.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Three flies observed landing in a plastic container full of liquid/solid lavender pancake mix maintained on a counter to the left of the cook-line.

**Follow-up By
09/04/2025**

[CA] Food shall be protected from adulteration via the use of rigid containers, tight fitting lids, and the elimination of pests/vermin within a food facility.

[COS] Employee VC&D lavender pancake mix. See VC&D report.

K14 - 8 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, 114125(b), 114141

Inspector Observations:

Employee was asked to clean a meat slicer that was observed to have a large amount of accumulated, dry meat residue. Employee took part of the disassembled meat slicer to the sink and sprayed it with hot water and soap, after which he scrubbed it with a steel wool. Employee then put it on a shelf above the 3 compartment dishwashing sink to dry, stating that it was now clean, and thereby entirely skipping the sanitizing step.

**Follow-up By
09/04/2025**

Employee states that they clean the meat slicer once per day.

Note: Sanitizer concentration in the three compartment sink measured 0 ppm quaternary ammonium. No active dishwashing utilizing the three compartment sink observed, with the exception of the meat slicer.

Three compartment sink is set up as rinse, sanitize, wash, from left to right.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

Three compartment sink shall be set up as wash, rinse, sanitize (or in reverse order) in order to prevent contamination of clean dishes, as per the sticker on the three compartment sink.

[COS] Employee put the meat slicer component in the dishwasher to be properly washed, rinsed, and sanitized (50 ppm chlorine).

Minor Violations

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

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Inspector Observations:

Facility could not provide a valid FSC. Facility could not provide FHC's for all employees.

[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.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Facility must be able to provide FSC and FHC's at all times.

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

Inspector Observations:

Hot water handle for the sink in the employee bathroom is missing, and thus sink is unable to provide hot water.

Water output from the handwash sink measured 76F at the time of inspection.

[CA] Handwashing facilities shall be equipped to provide minimum 100F, and a maximum of 108F water under pressure for a minimum of 15 seconds.

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

Inspector Observations:

15+ flies observed throughout the entirety of the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Use any and all approved methods to abate flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Can of Raid (ant + cockroach) observed underneath the 3 compartment dishwashing sink. Per the cook, they occasionally have issues with American cockroaches in/around their outdoor grease trap. No evidence of cockroach activity inside of the facility observed.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Discontinue the use of Raid.

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:

Employees could not provide test strips for the three compartment sink or the mechanical dishwasher.

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Handle of the ice scoop in the ice chest behind the front counter in contact with ice.

[CA] Keep handle out of ice to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Mechanical dishwasher drains directly into floor-sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through a minimum one-inch airgap into a floor sink or other approved type of receptor.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

1. Two unchained CO2 tanks observed in the kitchen area.

[CA] Chain/secure tanks to a rigid object/structure.

2. Three employee phones stored directly above food prep areas in the kitchen.

[CA] Store employee belongings elsewhere to prevent potential contamination.

3. Front doors maintained open.

[CA] Keep doors closed to prevent the entrance of flies.

4. Uncovered employee personal drink observed next to the cook-line.

[CA] Employees shall drink from containers with tight fitting lids and straws in order to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
yogurt	prep unit across from cook-line (lower)	39.00 Fahrenheit	
sliced tomatoes	upper prep inserts of prep unit across from cook-line (left side)	39.00 Fahrenheit	
milk	3-door undercounter cooler at bar	41.00 Fahrenheit	
frozen potato fries	freezer chest next to cook-line	14.00 Fahrenheit	
frozen raw pork	walk-in freezer	-8.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
ambient	3-door undercounter glass cooler at bar	41.00 Fahrenheit	no PHF inside at time of inspection
hot water	3 compartment sink/prep sink	120.00 Fahrenheit	
feta cheese	walk-in cooler	40.00 Fahrenheit	
ice cream	freezer chest	3.00 Fahrenheit	
cooked sausage	prep unit across from cook-line (lower)	41.00 Fahrenheit	
waffle batter	3-door glass undercounter unit in kitchen	40.00 Fahrenheit	
warm water	hand sink 1/2	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
milk	sliding glass-door upright	41.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 weekday business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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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 **9/15/2025**. 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

PABLO V

Received By: pablo valdivia
waiter
Signed On: September 01, 2025