

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 FA0261883 - PAYPAL CAFE 17		Site Address 2180 O'NEL DR, SAN JOSE, CA 95131		Inspection Date 10/22/2025	
Program PR0384073 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STANFORD HEALTHCARE		Inspection Time 12:30 - 13:40
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By ABEL PADILLA	FSC ABEL PADILLA 06/05/2026		

Placard Color & Score

GREEN
84

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						N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			S
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	
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						
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					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						
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Observed several foods on TPHC lacked time marking on the time log (french fries, lassis, sweets/snacks).*

[CA] *When using TPHC, all foods must be clearly time-marked immediately upon removal from temperature control.*

[SA] *Employee added food items and temperatures to the time log.*

Minor Violations

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

Inspector Observations: *Observed cooked tomato curry sauce cooling in a thick layer in a metal bowl covered in plastic wrap inside an upright refrigerator.*

[CA] *Potentially hazardous foods must be rapidly cooled using one or more of the following methods:*

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

[SA] *Sauce was immediately transferred to a shallow metal pan to be cooled rapidly.*

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

Inspector Observations: *Measured warm water at the island prep area's handsink to be 71F.*

[CA] *Provide warm water (100F) at the handsink.*

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: *Observed the island prep area's handsink was draining very slowly.*

[CA] *Repair sink so that it can drain properly. See notes below.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, MAIN KITCHEN	100.00 Fahrenheit	
WARM WATER	HANDSINK, CENTER ISLAND PREP AREA	71.00 Fahrenheit	
TOMATO SAUCE	UPRIGHT REFRIGERATOR	89.00 Fahrenheit	COOLING
RICE, COOKED VEGETABLES	UPRIGHT HOT HOLDING UNIT	139.00 Fahrenheit	
FINAL RINSE	HIGH-TEMPERATURE DISHWASHER	164.00 Fahrenheit	THERMOMETER DISK
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
FISH	GRIDDLE (JUST FINISHED COOKING)	150.00 Fahrenheit	
LASS	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
MEATS, DAIRY, VEGETABLES	WALK-IN REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

2. Cafe 17 routine inspection

Most items at the service area are on TPHC. TPHC logs and written procedures were available for review. Ensure all TPHC items are clearly referenced on the time log.

*****Email a video of the handsink draining to mindy.nguyen@deh.sccgov.org by end of day tomorrow, 10/22/25.*** Turn on the water for at least 10-15 seconds (to simulate handwashing duration), then turn off the faucet.**

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 **11/5/2025**. 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: Abel Padilla
Executive Chef
Signed On: October 22, 2025