

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 FA0258280 - TOAST CAFE & GRILL		Site Address 1411 BIRD AV, SAN JOSE, CA 95125		Inspection Date 01/24/2025		Placard Color & Score GREEN 93		
Program PR0381250 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AJ'S FOOD INC		Inspection Time 08:00 - 09:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By RUPERTO LOPEZ				FSC Ruperto Lopez 12/8/27

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
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						S
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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 at the 3-compartment/prep sink was measured at 116°F at the time of inspection.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F). Adjust water heater properly.

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

Inspector Observations: Caulking around the 3-compartment sink has a mold like substance growing on it.

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Gaskets at the reach in (back of facility) are damaged at the time of inspection.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

2. Walk in refrigeration is missing locking clamp, to keep door securely shut.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw steak	Under counter refrigeration	39.00 Fahrenheit	
Pooled eggs	Prep table #2	39.00 Fahrenheit	
Cooked tomatos	Metal tray	128.00 Fahrenheit	Cooling. Less then 10-mins.
Whip cream	Under counter refrigeration (bar)	39.00 Fahrenheit	
Raw burger patty	Under counter refrigeration	39.00 Fahrenheit	
Cut tomato	Prep table	39.00 Fahrenheit	
Pico de gallo	Prep table #2	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Sausage	Under counter refrigeration #2	40.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	116.00 Fahrenheit	Adjust to 120°F minimum.
Milk	Walk in	39.00 Fahrenheit	
Ambient (whole veggies)	Reach in	39.00 Fahrenheit	
Milk	Under counter refrigeration (bar)	39.00 Fahrenheit	
Beans	Hot holding (steam table)	161.00 Fahrenheit	
Raw steak	Walk in	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Cut melon	Prep table	38.00 Fahrenheit	
Butter	Under counter refrigeration	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Cooked eggs	Cook line	189.00 Fahrenheit	Final cook temperature.
Cooked sausage	Hot holding (steam table)	159.00 Fahrenheit	

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Overall Comments:

Provided the following decals:

- Hot/cold holding, hand washing, and sanitizing (wash, rinse, sanitize).

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 2/7/2025. 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: Ruperto Lopez
PIC
Signed On: January 24, 2025