

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 FA0289384 - GIO CAPHE		Site Address 2611 SENTER RD 126, SAN JOSE, CA 95111		Inspection Date 09/25/2025	
Program PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAROLINE DU		Inspection Time 09:10 - 11:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By TIFFANY TRAN	FSC Not Available		

Placard Color & Score

YELLOW

73

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		X			S
K07 Proper hot and cold holding temperatures	X						S
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		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	X	
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		
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	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	X
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: MISSING PAPER TOWELS IN BOTH RESTROOMS. [CA] PROVIDE PAPER TOWELS AT ALL TIMES. COS

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, 14125(b), 114141

Inspector Observations: THE 3 COMPARTMENT SINK HAS BEEN REMOVED. [CA] PROVIDE A 3 COMPARTMENT SINK WITHIN 24 HRS AND INSTALL AT THE SAME LOCATION THAT IT WAS BEFORE. IN THE MEAN TIME, YOU CAN USE THE SINGLE USE PLASTIC CUPS AND SPOONS.

Follow-up By
09/26/2025

Minor Violations

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

Inspector Observations: THIRD TIME VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLERS CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE WITHIN 2 WEEKS.

FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND THE SAC OF SUGAR STORE ON THE FLOOR IN THE DRY STORAGE AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND THE BOTTOM OF THE REFRIGERATORS WITH FOOD DEBRIS. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND THE FLOOR SINK BY THE FOOD PREPARATION SINK WITH MOLD. [CA] CLEAN THE FLOOR SINK.

FOUND THE MOP IN THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

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: FOUND CLUTTER BEHIND THE COKE REFRIGERATOR. [CA] REMOVE THE CLUTTER AND KEEP THE FLOOR CLEAR FOR CLEANING.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: PERMIT HAS EXPIRED. [CA] PROVIDE PAYMENT.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HALF AND HALF	RECH IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

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Overall Comments:

THE OPERATOR IS REQUESTING TO HAVE THE PERMIT CATEGORY CHANGED FROM FP10 TO FP09.

VERIFIED THAT ONLY DRINKS ARE BEING RETAILED AT THE FACILITY. A NEW MENU WAS PROVIDED.

SUPERVISOR PRISCILLA WAS CONSULTED.

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 **10/9/2025**. 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: TIFFANY TRAN
OWNER

Signed On: September 25, 2025