

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 FA0261097 - CON AZUCAR CAFE		Site Address 101 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 04/10/2026	
Program PR0382802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UVAA CAFE LLC		Inspection Time 15:45 - 16:50
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By CLAUDIA	FSC Uriel Soto Contreras 04/27/2028	

Placard Color & Score
GREEN
76

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		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	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean		
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		X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Flatbreads were observed stored out of temperature control in the display case and on the back counter at 4pm. Per staff, they were delivered at 8 am.

Follow-up By
04/14/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items were vc&d. Discussed with staff and PIC about use of Time as a Public Health Control to hold items using time only. PIC stated the flat breads will be removed from the menu.

Minor Violations

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

Inspector Observations:

Repeat Violation: Food handler cards for staff were unavailable upon request.

[CA] 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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The soap dispenser at the back of house handwash station was empty.

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

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

[SA] Facility ordered the wrong refills. Refills are able to be used a pump dispensers.

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

Inspector Observations:

Quaternary ammonia based sanitizer solution in the three compartment sink measured above 400 PPM.

[CA] Ensure to use sanitizer solutions at the manufacturer required concentrations.

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

Inspector Observations:

A bulk bag of sugar was observed to be open.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Facility has bags of bread and pastries for sale without proper labeling.

[CA] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food
- 2) list of ingredients in descending order of predominance by weight
- 3) quantity of contents
- 4) name and place of business of the manufacturer, packer, or distributor.

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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:

The two door upright cooler in the back of house area is in disrepair. Internal ambient temprature of the unit measured at 90F. No food items were observed inside.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Ensure to maintain equipment in good repair. Per Uriel, they will contact a technician to repair.

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

Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,435.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Follow-up By
04/14/2026

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Flatbreads	Display Case	70.00 Fahrenheit	
Milk	Undercounter Cooler	40.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	400.00 PPM	>400 PPM
Sliced Cheese	Prep Cooler	40.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	39.00 Fahrenheit	
Ham	Upright Cooler	40.00 Fahrenheit	
Water	Handwash Sink - Restroom	100.00 Fahrenheit	
Milk	Undercounter Cooler	39.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Ham	Prep Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- Facility must remit account balance within 48 hours.


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 **4/24/2026**. 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.

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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: Alexis
Barista

Signed On: April 10, 2026