

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 FA0240289 - MIKAYLA'S CAFE		Site Address 2209 TASMAN DR, SANTA CLARA, CA 95054	Inspection Date 08/14/2026
Program PR0340356 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SAMOJO INC DBA MIKAYLA'S	Inspection Time 09:55 - 10:35
Inspected By HAYLEY MENTZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

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

Compliance of this violation has been verified on: 08/14/2026

Cited On: 08/13/2026

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

Compliance of this violation has been verified on: 08/14/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink	100.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	

Overall Comments:

Follow-up for Major violations K5 and K7

The following violations noted during previous inspection were also verified to be in compliance.

- Employees re-trained in proper handwashing
- Potatoes only cooked to order no holding

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 **8/28/2026**. 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.

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: San
owner
Signed On: August 14, 2026