

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 11/08/2023	
Program PR0433815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CAROLINE DU		Inspection Time 15:00 - 16:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By CAROLINE DU	FSC Not Available		

Placard Color & Score
RED
71

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			N
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	X			
K14 Food contact surfaces clean, sanitized					X		N
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		
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	X	

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K48	Plan review	
K49	Permits available	
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: FOUND BOTH OF THE HAND WASH SINKS WITH UTENSILS INSIDE THE SINK. [CA] KEEP THE HAND WASH SINKS ACCESSIBLE AT ALL TIMES.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND 3 LIVE COCKROACHES ON TOP OF A REFRIGERATOR, AND MULTIPLE DEAD COCKROACHES ON THE SHELVES WITH FOOD AND INSIDE THE 3 COMPARTMENT SINK. [CA] THE FACILITY SHALL BE FREE OF COCKROACHES. SEAL ALL THE HOLES, CREVICES AND GAPS. CHECK INSIDE THE EQUIPMENT, CLEAN AND SANITIZE ALL THE EQUIPMENT AND SURFACES. THROW AWAY ANY CONTAMINATED FOOD. HIGHLY RECOMMEND TO GET PROFESSIONAL PEST CONTROL COMPANY FOR TREATMENT. AFTER THE TREATMENT, CLEAN AND SANITIZE THE FACILITY. CALL MARCELA WHEN IT IS READY. ONE INSPECTION WILL BE PROVIDED FREE OF CHARGE FOR THIS ISSUE, IF ADDITIONAL RE-INSPECTION ARE NEEDED, THEY WILL BE BILLED AT \$290 PER HOUR, MINIMUM ONE HOUR.

NOTE: SUBSEQUENT FOLLOW-UP INSPECTION SHALL BE BILLED AT \$290/HOUR DURING NORMAL BUSINESS HOURS, MONDAY-FRIDAY 7:30 AM TO 5:00 PM, OR \$629/HOUR DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY.

Minor Violations

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

Inspector Observations: FOUND NO FOOD SAFETY CERTIFICATE FOR MANAGERS AND NO FOOD HANDLER'S CARDS AVAILABLE. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND A WATER BOTTLE INSIDE THE CONSUMABLE ICE CHEST. [CA] DO NOT PLACE ANY BOTTLES INSIDE THE CONSUMABLE ICE. COS

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER INSIDE THE MOP BUCKET. [CA] DISPOSE OF THE WASTE WATER IN THE SANITARY SEWER.

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 THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING THE HAND WASH SIGN IN BOTH RESTROOMS. [CA] PROVIDE THE HAND WASH SIGNS.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
HALF AND HALF	REACH IN REFRIGERATOR	31.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	31.00 Fahrenheit	

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Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING A LIVE COCKROACH ON TOP OF A REFRIGERATOR, AND MULTIPLE DEAD COCKROACHES ON THE SHELVES AND INSIDE THE 3 COMPARTMENT SINK.

CALL MARCELA AT 408-687-3451 WHEN READY TO RE-OPEN.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/22/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: CAROLINE DU
OWNER
Signed On: November 08, 2023