

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 FA0301762 - CALI SANDWICHES		Site Address 972 STORY RD, SAN JOSE, CA 95122		Inspection Date 06/01/2026	
Program PR0443345 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CALI SANDWICHES AND COI		Inspection Time 07:30 - 10:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By HOANG NGUYEN	FSC	

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						
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						
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		
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		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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: FOUND SPRING ROLLS AT ROOM TEMPERATURE AT THE FRONT SERVICE COUNTER WITHOUT TIME MARKER. [CA] PROVIDE THE DATE AND TIME WHEN THE SPRING ROLLS AND OTHER PEARLS HAVE BEEN TAKEN OUT OF THE TEMPERATURE CONTROL AND PLACE AT ROOM TEMPERATURE FOR UP TO 4 HOURS. SEE VC&D.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: REPEAT VIOLATION

FOUND YOGURT BEING BEING RETAILED AT THE FACILITY FROM UNKNOWN SOURCE. [CA] THE YOGURT MUST BE FROM AN APPROVED SOURCE AS AS A CDFA (CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE) LICENSE IS NEEDED TO MAKE IT. SA: SEE VC&D

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND MANY DEAD COCKROACHES INSIDE A NON USED ICE MACHINE AND ON THE FLOOR NEXT TO THE ICE MACHINE. [CA] CLEAN THE COCKROACHES.

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: FOUND A BROKEN HANDLE FOR THE SLIDE DOOR REFRIGERATOR AT THE FRONT SERVICE AREA. FOUND A NON USED ICE MACHINE AS WELL. [CA] REMOVE UNUSED EQUIPMENT FROM THE PREMISES AND KEEP THE EQUIPMENT IN GOOD REPAIR.

FOUND NEWSPAPER BEING USED TO LINE A SHELF IN THE FRONT SERVICE AREA. [CA] DO NOT LINE THE SHELVES WITH NEWSPAPER.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: FOUND A NON WORKING THERMOMETER FOR THE SLIDE DOOR REFRIGERATOR IN THE FRONT SERVICE AREA. [CA] PROVIDE A WORKING THERMOMETER.

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 OPENINGS UNDER THE DOOR GREATER THAN .25 INCHES AT THE BACK DOOR. [CA] REDUCE THE OPENINGS TO LESS THAN .25 INCHES TO DENY ENTRANCE OF PESTS.

FOUND EXCESSIVE CLUTTER IN THE DRY STORAGE ROOM WITH THE LOCKERS. [CA] REMOVE THE CLUTTER AND KEEP THE LOCKERS ACCESSIBLE.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND SPIDER WEBS ON THE CEILING BY THE BACK DOOR. [CA] REMOVE THE SPIDER WEBS.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
EGGS	REACH IN REFRIGERATOR	37.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	10.00 Fahrenheit	
HALF AND HALF	SERVICE REFRIGERATOR	32.00 Fahrenheit	
PORK BUNS	HOT HOLDING	145.00 Fahrenheit	
HAM	SIX DOOR REACH IN REFRIGERATOR	34.00 Fahrenheit	
PATE	REACH IN FREEZER	10.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	41.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	37.00 Fahrenheit	
PORK	HOT HOLDING	146.00 Fahrenheit	
HAM	REACH IN REFRIGERATOR	37.00 Fahrenheit	

Overall Comments:

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 **6/15/2026**. 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: HOANG NGUYEN
owner

Signed On: June 01, 2026