

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 FA0208022 - DREAM CAFE	Site Address 2444 ALVIN AV 50, SAN JOSE, CA 95121	Inspection Date 01/23/2020
Program PR0301815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UYEN DANG	Inspection Time 09:30 - 10:30
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By TRAN NGUYEN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink removed from service area. [CA]

Provide a handwash sink, with both hot and cold running water, in the three (3) compartments utensil wash sink. This sink must be provided with permanently installed soap and towel dispensers in the general vicinity of this sink. .RE-INSTALL HANDWASH SINK REMOVED FROM THE SERVICE AREA BY 2/23/2020.

Minor Violations

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: Unapproved butane cookers found in the service area. [CA]All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. Remove unapproved butane cookers. Prior to adding equipment to the facility, contact Santa Clara Environmental Health Plan check for approval. (408)918-3400.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Lack of self-closing mechanism on restroom door.[CA]Toilet rooms shall be separated by a well-fitting self-closing door.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Tran Nguyen

NEW FACILITY NAME: Luv Cafe

The applicant has completed the application for an Environmental Health Permit.

FP 09 \$635 25% penalty fee Check # 110 Receipt#03444 Amount \$793.75

Permit issued and valid:

10/01/2019 - 09/30/2020

This report serves as a temporary permit until the official permit is mailed to the facility.

Post permit in public view.

***Structural Review inspection conducted on 01/23/2020**

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***Permit condition:**

1.NO FOOD PREPARATION AT FACILITY UNLESS A FOOD PREPARATION SINK IS INSTALLED. SUBMIT PLANS FOR A PREPARATION SINK PRIOR TO INSTALLATION. NO COOKING AT FACILITY. (408) 918-3400

2.RE-INSTALL HANDWASH SINK REMOVED FROM THE SERVICE AREA BY 2/23/2020.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

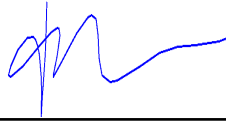
Okay to operate as of today.

-Other handouts. Handwashing, employee illness, basic food safety knowledge, handouts.

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 **2/6/2020**. 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: Tran Nguyen
owner
Signed On: January 23, 2020