

**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**

<b>Facility</b> FA0230121 - HEARTBEAT CAFE		<b>Site Address</b> 14392 UNION AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 07/15/2025	
<b>Program</b> PR0330141 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> KOBYLINSKI, YOLANDA		<b>Inspection Time</b> 10:40 - 11:10
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> YOLANDA (O)	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/01/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

**Minor Violations**

Cited On: 07/01/2025

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

**Compliance of this violation has been verified on: 07/15/2025**

**Measured Observations**

Item	Location	Measurement	Comments
warm water	handsink (prep)	100.00 Fahrenheit	
sliced watermelon	1 door reach in	41.00 Fahrenheit	
slice cheese	1 door cold top	41.00 Fahrenheit	
ambient	1 door reach in/cold top	40.00 Fahrenheit	

**Overall Comments:**

*Upon follow-up inspection, measured PHFs at or below 41F in refrigeration unit, measured ambient air temperature of 1 door reach in/cold top at 40F and observed electric sterno burner and a metal burner equipment removed.*

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 **7/29/2025**. 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

*Kobylinski*

**Received By:** Yolanda Kobylinski  
 Owner  
**Signed On:** July 15, 2025