

**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> FA0207583 - TASTE OF HEAVEN		<b>Site Address</b> 2095 N CAPITOL AV E, SAN JOSE, CA 95132	<b>Inspection Date</b> 11/14/2024
<b>Program</b> PR0304454 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> MARITZA LEMOS MAGANA	<b>Inspection Time</b> 14:15 - 15:00
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MIRIAM GARCIA	

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

**Major Violations**

Cited On: 11/06/2024

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: 11/14/2024**

Cited On: 11/06/2024

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

**Compliance of this violation has been verified on: 11/14/2024**

Cited On: 11/06/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 11/14/2024**

**Minor Violations**

Cited On: 11/14/2024

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Repeated violation: The handwash station located next to the mechanical dishwasher was blocked by utensils and chemicals.**

**[CA] Keep the handwash station easily accessible for employees to wash hand whenever it is needed.**

**Follow-up By**  
11/14/2024

Cited On: 11/14/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: A sack of onion was stored directly on the floor back in the kitchen area.**

**[CA] Store all food products at least six inches off the floor on approved shelf/dunnage racks.**

Cited On: 11/14/2024

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Repeated violation: Couple of wet/soiled wiping cloths were stored on the counters.**

**[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).**

**Follow-up By**  
11/14/2024

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Shell eggs	Walk-in cooler	39.00 Fahrenheit	
Beef	Steam table	159.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Beef	Final cook	165.00 Fahrenheit	
Rice	Steam table	157.00 Fahrenheit	
Cheese	Preparation fridge	34.00 Fahrenheit	

**Overall Comments:**

**Note: The facility was issued a conditional pass on 11/6/2024, for failing to keep food on appropriate temperature, lack of employees proper handwashing practice, and washing dishes without any sanitizer. During today's follow-up inspection, employees were observed washing hands properly, approved sanitizer concentration was measured on the mechanical**

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*dishwasher, and all potentially hazardous food products in the double door preparation fridge were maintained at or below 41 oF. Therefore, the facility is issued a pass green placard.*

*However, the above violations must be corrected ASAP.*

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 **11/28/2024**. 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



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**Received By:** Miriam Garcia  
Manager

**Signed On:** November 14, 2024