

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 FA0206505 - CAFE SAN JOSE		Site Address 1583 MERIDIAN AV A, SAN JOSE, CA 95125		Inspection Date 01/07/2025	
Program PR0306286 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SKY DELICASIES		Inspection Time 10:00 - 11:15
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By CHARLETTE & JOSE (C)	FSC Simerpreet M 3/25/26	

Placard Color & Score
GREEN
80

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						
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				S
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	X	
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		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: Found the ONLY hand wash station at warewash station blocked by spray bottle and other items. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate items from hand sink.

Minor Violations

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

**Inspector Observations: 1. Lacking food handlers card on site. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.
2. Observed expired food handlers card. [CA] Renew food handlers card.**

K14 - 3 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

Inspector Observations: Found black like substance on white interior panel of ice machine. [CA] Routinely clean.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed cloth linen used to cover food item at cooks line. [CA] Discontinue using cloth linen, use approved covers.

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: 1. Found missing microwave handle. [CA] Provide handle.
2. Found a loose CO2 tank in dry storage room. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Found leaking faucet at warewash sink spray nozzle and in middle goose neck faucet. Observed a bag used to contain leak. [CA] Repair leak.
2. Found 1-compartment sink drain line directly in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
meat	1 door upright freeerz	2.30 Fahrenheit	
sausage	2 door reach in	39.00 Fahrenheit	
vegetables	2 door upright	41.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
butter	2 door reach in	38.00 Fahrenheit	
sliced ham	2 door cold top	41.00 Fahrenheit	
fries	2 door upright freezer	1.30 Fahrenheit	
pooled eggs	2 door reach in	55.00 Fahrenheit	diligent prep
chicken tenders	2 door reach in	38.00 Fahrenheit	
sliced cheese	2 door cold top	41.00 Fahrenheit	
diced fruits	1 door reach in	40.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
black beans	warmer	160.00 Fahrenheit	
chlorine	dish machine	50.00 Fahrenheit	
gravy	warmer	156.00 Fahrenheit	
patty	2 door reach in	39.00 Fahrenheit	
pooled eggs	2 door upright	39.00 Fahrenheit	
beverage	2 door sliding	28.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 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 **1/21/2025**. 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

Received By: Charlette Fuggetta
PIC

Signed On: January 07, 2025