

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 FA0270069 - ID CAFE	Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110	Inspection Date 05/08/2026
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TELUGU KITCHENS LLC	Inspection Time 13:55 - 15:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By RAJ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/01/2026

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 05/08/2026

Cited On: 05/01/2026

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, 114125(b), 114141

Compliance of this violation has been verified on: 05/08/2026

Cited On: 05/01/2026

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

This violation found not in compliance on 05/08/2026. See details below.

Cited On: 05/08/2026

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

Inspector Observations:

Observed packaged foods such as cooked potatoes and sauces in the remote storage cooler. Per manager, these food items were cooked onsite and packaged. Packages were labeled with names of items but were not dated. Facility does not have the equipment to cook, cool, or package such foods onsite nor does the current health permit allow for onsite cooking. Permit holder stated food items were made and packaged in a facility in Newark, California. No Processed Food Registration was able to be produced. Original source of the food item is unknown.

[CA] All food shall be obtained from an approved source.

[SA] Food items were impounded.

Cited On: 05/01/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 05/08/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	

Overall Comments:

This is the first follow up inspection to verify compliance with major violations noted during the routine inspection and complaint investigation and will be of no charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

Observations:

OFFICIAL INSPECTION REPORT

Facility FA0270069 - ID CAFE	Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110	Inspection Date 05/08/2026
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TELUGU KITCHENS LLC	Inspection Time 13:55 - 15:45

K11: Facility is reheating items in the microwave.

K14: Facility is properly sanitizing dishes in the three compartment sink.

K15: Observed packaged foods such as cooked potatoes and sauces in the remote storage cooler. Per manager, these food items were cooked onsite and packaged. Package were labeled with names of items but were not dated. Facility does not have the equipment cook, cool, or package such foods onsite nor does the current health permit allow for onsite cooking. Permit holder stated food items were made and packaged in a facility in newark, California. No Processed Food Registration was able to be produced. Source of the food item is unknown. Food items were impounded.

K23: No cockroach activity observed. Gaps and holes have been sealed.

The facility has been in communication with Environmental Health regarding the status of a cancelled plan check submission for the addition of crepe makers, induction burners, and an alto-shaam. Facility to act in accordance with correspondence and permit condition restricting operation to no onsite cooking. One of the dosa menu items includes cooking egg on the crepe maker. No cooking is approved in the facility at this moment. Remove egg dosa from the menu.

Directive:

- 1. Use of the Alto-Shaam unit is not approved until plans are submitted, approved and final inspection for plan submission conducted**
- 2. Use of two crepe makers is conditionally approved while plans are submitted to our office for review. Complete plans with applicable support documents are to be submitted no later than May 8, 2026 (Friday).**

***NOTE: only digital submission is accepted**

- 3. Use of any other cooking equipment such as induction units, hot plates is not approved**
- 4. Use of the microwave to reheat is allowed**
- 5. All food must come from approved sources. No home food preparation and cooking is allowed.**

Your required actions:

- 1. Provide Standard Operating Procedures (SOP) on how operations are conducted**
- 2. Provide the source of your foods as there are to be no cooking at the facility during this time**
- 3. In regards to submission and availability for obtaining a mechanical engineer for your submission:**
 - a. We are not able to provide a list of mechanical engineers**
- 4. Provide one plan check submission of your dosa/crepe maker(s) and another submission for all the other equipment. This is so that we can get the facility going with the dosa/crepe maker captured first.**
 - a. The exemption form and Mechanical Engineer (ME) letter is still required even if you are only putting batter on the maker. The exemption from mechanical ventilation form and ME letter are used as part of the evaluation to determine if the request can be approved.**
 - b. As part of your submissions, provide a complete exemption from mechanical ventilation form even if the ME letter is not yet available. The ME letter will be required prior to a final inspection being conducted for the submission.**
 - c. You will be required to schedule and obtain inspection within 10 business days of approval of your submission(s)**

Again, failure for submission of plans to this office by May 8, 2026 may result in further enforcement to ensure compliance.

Follow up inspections such as the impoundment of unapproved equipment (ex Alto Shaam, Dosa makers and induction units) will be undertaken.

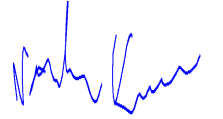
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 5/22/2026. 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.

OFFICIAL INSPECTION REPORT

Facility FA0270069 - ID CAFE	Site Address 87 N SAN PEDRO ST 103, SAN JOSE, CA 95110	Inspection Date 05/08/2026
Program PR0402005 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TELUGU KITCHENS LLC	Inspection Time 13:55 - 15:45

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: narendra kumar
Employee

Signed On: May 08, 2026