

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 FA0208382 - PEANUTS CAFE		Site Address 275 E SAN FERNANDO ST, SAN JOSE, CA 95112		Inspection Date 10/21/2025	
Program PR0301012 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUH, JOSEPH		Inspection Time 09:30 - 11:15
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION		Consent By RICHARD HOBBS	FSC	

Placard Color & Score
GREEN
85

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						S
K06 Adequate handwash facilities supplied, accessible		X		X			S
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						
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		
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		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		X
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:

The employee restroom lacked soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff provided soap at time of the inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Second Repeat Violation: In the ware washing area, at the two compartment ware wash sink, the hot water handle of the faucet does not work.

Note: There is a hose bibb that can provide hot water to one of the compartments of the sink. There is no dedicated handwash sink in the room, Staff were to wash hands in the 1st basin of the two compartment sink. Repair hot water immediately and cease washing hands in the prep sink.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

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. The prep sink is 20x14x12 inches and directly plumbed.

[CA] The food preparation sink shall have a minimum dimension of 18"x18" and 12" deep with an integral drainboard or adjacent table at least 18"x18".

2. Facility was reusing egg cartons to line inbetween hotel pans.

[CA] Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations:

1. Partial rolls of toilet paper stored on toilet in employee restroom.

[CA] Store partial rolls of toilet paper in dispenser at all times.

2. Repeat Violation: Restroom door for employee restroom does not self close.

[CA] Repair restroom door so that it self closes.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Ham	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Sanitizer Bucket	100.00 Fahrenheit	
Breakfast Sausages	Undercounter Cooler	41.00 Fahrenheit	
Fries	Upright Freezer	10.00 Fahrenheit	
Chlorine - Sanitizer	Upright Dishwasher	50.00 Fahrenheit	
Tomatoes	Prep Cooler	38.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Hot Water	Hose Bibb near Two Compartment Sink	130.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: **Peanuts Cafe**

NEW OWNER: **Richard Hobbs**

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

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/25 - 10/31/26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/21/25*

**Permit condition: Facility to submit plans for the installation of a handwash sink in the warewash room, a three compartment sink, a food prep sink that is 18x18x12 inches that drains to a floor sink, a janitorial sink, and cove base flooring by 11/20/2025.*

Note: Previous owner had similar conditions on their permit with a deadline to submit by 11/30/2018. Facility has missed the deadline. Facility appears to have installed a prep sink without submitting plans.

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

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 **11/4/2025**. 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.

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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: Hector Garza
Shift Leader

Signed On: October 21, 2025