

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 FA0251565 - PAYPAL CAFE 10		Site Address 2211 N FIRST ST, SAN JOSE, CA 95131		Inspection Date 11/12/2024	
Program PR0365619 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name STANFORD HEALTHCARE		Inspection Time 11:05 - 12:30
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By KATYA	FSC Yekaterina Marchuk 03/09/2025		

Placard Color & Score

GREEN
92

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K07	Proper hot and cold holding temperatures	X									S
K08	Time as a public health control; procedures & records	X									S
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				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										
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										
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

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

Inspector Observations: The final rinse temperature of the high-temperature dishwasher was measured to be 137F via a disc thermometer. A thermal sticker showed that the final rinse temperature did not reach 160F. Employee had been actively washing dishes.

[CA] When using a high-temperature dishwasher, dishes must be sanitized at 160F.

[SA] Facility shall use the 3-compartment sink to manually sanitize dishes until the high-temperature dishwasher is repaired. PIC stated a part was ordered and will be shipped overnight.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
YOGURT PARFAIT	GRAB AND GO REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
COOKED SQUASH	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
CHICKEN	GRILL (COOKING)	167.00 Fahrenheit	
COOKED VEGETABLES	HOT HOLDING	155.00 Fahrenheit	
ROASTED BRUSSEL SPROUTS	HOT HOLDING UNIT	140.00 Fahrenheit	
TOFU	STEAM TABLE	135.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
FINAL RINSE TEMPERATURE	HIGH-TEMPERATURE DISHWASHER	137.00 Fahrenheit	Disc thermometer (provided by operator). Thermal sticker did not reach 160F.

Overall Comments:

Most food items are on TPHC. Time/temperature logs and written procedures were available.

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 **11/26/2024**. 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



Received By: Katya
AGM
Signed On: November 12, 2024