

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0275830 - BLUE MONKEY CAFE & RESTAURANT		Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/09/2026
Program PR0416921 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BLUE MONKEY CORPORATI	Inspection Time 13:50 - 15:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAEL	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/23/2026

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

This violation found not in compliance on 04/09/2026. See details below.

Cited On: 04/09/2026

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

Inspector Observations: Observed container of bean sprouts in inadequate ice bath measuring between 45F to 48F.

Observed three containers of sea snails, live oysters, and live blood clams in inadequate ice bath with ice only on the top of the container. Items measured between 38F to 49F, 34F to 53F, and 40F to 47F respectively.

Numerous plates of salad containing sliced tomatoes maintained out in ambient temperature on the rolling rack measured at 54F. Manager at the time stated that the plates of vegetables were prepared about 5-10 minutes prior in anticipation for the lunch rush.

Container of grilled pork and pork meat balls maintained inside the hot holding unit measured at 125F. Manager initially stated that items were subjected to time as a public health control. Second manager stated that items are only prepared upon orders.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Additional ice was added to the bean sprouts. Instructed employees to set up ice baths and/or add more ice to live shellfish so that entire container is kept cold. Plates of vegetables were covered and placed inside the preparation refrigerator to immediately cool. Container of grilled meats were placed on TPHC.

Cited On: 03/23/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 04/09/2026

Minor Violations

Cited On: 04/09/2026

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee eating in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

Cited On: 04/09/2026

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: Chlorine sanitizer at the mechanical dish machine measured at 25 PPM. Concentration was measured using this Division's test strips as well as test strips provided by the facility.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

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K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags for shellfish were maintained commingled into a bag at the preparation table.

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

Measured Observations

Item	Location	Measurement	Comments
Broiled chicken	Walk-in refrigerator	40.00 Fahrenheit	
Cooked beef heart	Hot holding unit	147.00 Fahrenheit	
Live clams	Walk-in refrigerator	36.00 Fahrenheit	
Broiled pork belly	Walk-in refrigerator	39.00 Fahrenheit	
Soups	Cook line	139.00 Fahrenheit	
Deep fried chicken	Deep fryer	201.00 Fahrenheit	
Raw razor clams	Food preparation refrigerator	38.00 Fahrenheit	
Cooked ground pork	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	32.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	
Cooked snails	Food preparation refrigerator	40.00 Fahrenheit	
Live oysters	Walk-in refrigerator	38.00 Fahrenheit	
Cooked beef heart	Walk-in refrigerator	39.00 Fahrenheit	
Raw steak	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 3/23/2026.

- Time as a public health control (TPHC) written procedures were reviewed with manager.

- A photo copy of the written procedures was obtained for facility records.

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 **4/23/2026**. 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.

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: Helen C.
Manager

Signed On: April 09, 2026