

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 FA0213544 - IKE'S LOVE AND SANDWICHES		Site Address 1253 W EL CAMINO REAL A, SUNNYVALE, CA 94087		Inspection Date 06/09/2026	
Program PR0303456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ISP2 - SUNNYVALE INC		Inspection Time 10:30 - 11:45
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION		Consent By ROSA VARGAS	FSC Not Available	

Placard Color & Score
RED
81

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
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						
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		
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: Observed rodent dropping on meat slicer in the back.
[CA] Clean and sanitize.

Follow-up By
06/11/2026

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Numerous rodent droppings observed in the back area: below soda machine, on floor below warewash/food prep area, below shelves near mop sink and above meat slicer.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Liz T.

4. Notification: The persons in charge during inspection, Rosa Vargas and Kyra Miceli, have been informed that the facility must close immediately.

Follow-up By
06/11/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: REPEAT VIOLATION- Food Safety Certificate not available.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Follow-up By
06/11/2026

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
ambient	freezer	-6.00 Fahrenheit	
cut turkey	walk in	41.00 Fahrenheit	
salame	walk in	40.00 Fahrenheit	
cut tomatoes	prep refrigerator	41.00 Fahrenheit	
cut beef	walk in	40.00 Fahrenheit	
cheese	prep refrigerator	41.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
quat ammonium	3-comp sink	200.00 PPM	
water	hand sink	100.00 Fahrenheit	

Overall Comments:

Facility is hereby closed due to evidence of a vermin infestation.

All food operations must cease immediately.

Facility shall remain closed until the infestation is fully eliminated and approval to reopen is issued by this Division.

Facility shall:

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- Obtain a pest control service report from a licensed pest control company detailing treatment and control measures.
- Remove rodents and droppings from the facility.
- Clean and sanitize all affected areas and equipment.
- Discard all contaminated or adulterated food items.
- Seal all holes, gaps, and entry points.
- Eliminate harborage sites indoors and outdoors (remove unused equipment and clutter).
- Store all food properly at least 6 inches off the floor, in sealed containers.
- Dispose of waste properly.

Note :

Follow-up inspections after the first will be billed at \$298/hour (minimum 1 hour) during regular business hours, and \$645 (minimum 2 hours) during non-business hours, pending inspector availability.

The closure placard is the property of Santa Clara County Environmental Health and must not be removed, covered, moved, tampered with, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B 11-55.

Operating without a permit may result in penalties of three times the permit fee, plus reinspection fees. All penalties must be paid before a new operating permit is issued.

CLOSURE / PERMIT SUSPENSION NOTICE

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 6/23/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Kyra Miceli
shift lead
Signed On: June 09, 2026