

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 FA0207878 - IJAVA CAFE INC		Site Address 2306 ALMADEN RD 150, SAN JOSE, CA 95125		Inspection Date 10/16/2026		Placard Color & Score GREEN 75		
Program PR0307427 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NADIR SHEIKH		Inspection Time 11:50 - 15:45			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By NADIR SHEIKH				FSC Perla Colunga 10/20/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						S
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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

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

Inspector Observations:

1. Poached eggs was measured at 114F at the kitchen steam table. Per employee, poached eggs are maintained below 135F so that they don't over cook. Poached eggs were made at 8:00am and was out of temperature for 4.5 hours.

[CA] All PHFS shall be maintained at 41F or below.

[COS] Poached eggs was discarded.

2. Whipped butter was measured at 53F in the display cold holding unit. Per employee, whipped butter was left out for 30 minutes.

[CA] All PHFs shall be maintained at 41F or below.

[COS] Whipped butter was placed back in the walk-in cooler.

[NOTE] Time mark PHFs that are maintained below 135F and must be served or discarded within 4 hours. TPHC form provided.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed drinking front area handwash sink with no paper towel dispenser.

[CA] Provide and install paper towel dispenser at the drinking front area handwash sink.

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:

Mechanical warewashing chlorine sanitizer level measured at 10ppm. Not actively in use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed flies in the front indoor seating area and front patio door left opened.

[CA] Kepp food facility enclosed and also shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Observed food stored under the kitchen handwash sink cabinet below the pipe line.

[CA] Food shall be stored in a maintained and clean storage area that has no adulteration from any pipe line drain.

2. Observed unknown white powder in unlabeled food bulk container.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Scoop handle was in direct contact with frozen blueberries in the drinking front area reach in freezer.

2. Scoop handle was in direct contact with ice in the drinking front area ice holder.

[CA] Store scoop handle in a way that does not come in direct contact with food to prevent cross contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

Chlorine sanitizer bucket measured at 10ppm at the prepsink.

[CA] Chlorine sanitizer bucket shall maintain a sanitizer bucket at 100ppm.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Front area handwash sink pipe line in the floor drain.

2. Back prepsink pipe line in the floor drain.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary Ammonia	3 compartment sink dispenser	200.00 PPM	
Omelette	Plate	179.00 Fahrenheit	Final cooking temperature
Ice cream	Front drink area reach in freezer	-6.80 Fahrenheit	
Hot water	3 compartment sink	120.00 Fahrenheit	
Raw shelled eggs	Walk-in cooler	39.00 Fahrenheit	
Tomato soup	Kitchen steam table	116.00 Fahrenheit	
Thai cooked chicken	Walk-in cooler	44.00 Fahrenheit	Placed for cooling process 2 hours prior.
Poach eggs	Kitchen steam table	114.00 Fahrenheit	
Warm water	Kitchen handsink	100.00 PPM	
Warm water	Front area handsink	100.00 Fahrenheit	
Chlorine	Mechanical warewashing machine	10.00 PPM	
Ambient	Bottom reach in cooler #1	40.00 Fahrenheit	
Cooked chicken	Bottom reach in cooler #2	30.00 Fahrenheit	
Milk	Front drink area bottom reach in cooler	39.00 Fahrenheit	
Milk	Reach in cooler #1	39.00 Fahrenheit	
Chlorine	Kitchen sanitizer bucket	100.00 pH	
Warm water	Restroom handsink	100.00 Fahrenheit	
Raw beef	Reach in freezer #3	13.00 Fahrenheit	
Pooled eggs	Bottom reach in cooler #1	41.00 Fahrenheit	
Pooled eggs	Top counter reach in cooler #1 (right)	37.00 Fahrenheit	
Prepped raw steaks	Reach in freezer #2	36.00 Fahrenheit	
Tarter sauce	Top counter reach in cooler #2	32.00 Fahrenheit	
Goat cheese	Bottom reach in cooler #2	37.00 Fahrenheit	
Raw brisket	Walk-in cooler	40.00 Fahrenheit	
Whipped butter	Reach in cooler #1	39.00 Fahrenheit	
Ambient	Walk-in cooler	40.00 Fahrenheit	
Brisket	Walk-in cooler	45.00 Fahrenheit	Placed for cooling process 2 hours prior.
Chlorine	Prep sink sanitizer bucket	10.00 PPM	
Ambient	Reach in freezer #1	16.00 Fahrenheit	
Diced tomato	Top counter reach in cooler #1 (right)	31.00 Fahrenheit	
Black beans	Kitchen steam table	145.00 Fahrenheit	
Sliced cheese	Top counter reach in cooler #1 (left)	41.00 Fahrenheit	
Whipped butter	Display cold holder	53.00 Fahrenheit	
Pico de gallo	Top counter reach in cooler #1 (left)	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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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 **10/30/2026**. 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: Nadir Sheikh
Manager
Signed On: October 16, 2026