

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 FA0284007 - IHOP #2133		Site Address 1012 MILLER AV, SAN JOSE, CA 95129		Inspection Date 10/13/2026		Placard Color & Score GREEN 84		
Program PR0425970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAN JOSE PANCAKES, INC		Inspection Time 11:10 - 14:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By ANGELICA				FSC Khaled Ansary 08/31/2031

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				
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						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						S
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		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Employee washing dishes was not able to show knowledge of how to properly test sanitizer concentration of the dish washer, used improper test strips and was not able to read the measurement.*

[CA] *All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Cook handling raw meat with gloves, then touched the handle of the cooling drawer and a pan handle. Specialist intervened and instructed the cook to remove soiled gloves, wash hands and don new gloves.*

[CA] *Employees shall remove gloves after handling raw meat, wash hands and don a clean pair of gloves before touching non food contact services.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the inserts of the prep cooler across from the cook line, sliced cheese was first measured at 48F and the portioned shredded cheese was measured at 49.*

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

[COS] *Returned about 40 minutes later to take a second temperature, sliced cheese measured at 40F and shredded cheese measured at 41F.*

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

Inspector Observations: *Fruit flies were observed in the following areas:*

-Front service area, near the fountain drinks and floor sinks.

-Near the ice machine next to the warewashing area.

-In the warewashing area.

-Mop sink.

-Prep sink next to the large mixer.

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Garbage dumpster is missing a lid. Garbage dumpster was being left uncovered.*

[CA] *Replace broken/missing refuse container lids. Keep garbage dumpster closed, to prevent access to animals*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Vinyl kitchen floor contains gaps at the seams and near the floor drain. Kitchen floor is lifting/separating from the bottom.*

[CA] *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
liquid scrambled eggs	cooling insert at cook line	37.00 Fahrenheit	
raw beef patty	two drawer under griddle cooler	41.00 Fahrenheit	
omlet	griddle	190.00 Fahrenheit	final cook temp
2% milk	reach in cooler at front service	37.00 Fahrenheit	
diced tomatoes	inserts prep cooler across from cook line	38.00 Fahrenheit	
mashed potatoes	two drawer under griddle cooler	41.00 Fahrenheit	
liquid scrambled eggs	two door upright reach in cooler	37.00 Fahrenheit	
Beef steak	two drawer under griddle cooler	37.50 Fahrenheit	
hot water	hand wash sink food prep area`	123.00 Fahrenheit	
hot water	three compartment sink	126.00 Fahrenheit	
lact acid sanitizer	cloth bucket at fron service	700.00 PPM	
poblano sauce	steam table cook line	187.00 Fahrenheit	
sausage	two door upright reach in cooler	39.00 Fahrenheit	
hot water	hans wash sink front service	125.00 Fahrenheit	
hot water	mop sink	136.00 Fahrenheit	
pancake batter	two door upright reach in cooler	38.00 Fahrenheit	
diced tomatoes	two drawer under griddle cooler	39.80 Fahrenheit	
gravy	steam table cook line	170.00 Fahrenheit	
ove medium eggs	griddle	163.00 Fahrenheit	customer ordered, final cooking temp
Chlorine sanitizer	dishwasher	50.00 PPM	
sliced ham	two door upright reach in cooler	40.00 Fahrenheit	
sliced cheese	inserts prep cooler across from cook line	40.00 Fahrenheit	
hot water	prep senk next to mixer	123.00 Fahrenheit	
Melon	prep cooler inserts atfront service	40.90 Fahrenheit	
sliced tomatoes	inserts prep cooler across from cook line	39.00 Fahrenheit	
diced tomatoes	two door prep cooler	36.00 Fahrenheit	
whipped butter	two door prep cooler	40.20 Fahrenheit	
salmon	two drawer under griddle cooler	39.10 Fahrenheit	
Cream cheese sweet frosting	two drawer under griddle cooler	40.00 Fahrenheit	
hto water	rinsing sink next to dish washer	124.00 Fahrenheit	
shredded cheese	inserts prep cooler across from cook line	41.00 Fahrenheit	
raw steak	walk in cooler	40.00 Fahrenheit	
cheese sauce	steam table cook line	150.00 Fahrenheit	
hot water	me's restroom	120.00 Fahrenheit	
hot water	women's restroom	120.00 Fahrenheit	
hot water	disposal sink	120.00 Fahrenheit	
shredded cheese	walk in cooler	42.00 Fahrenheit	
shredded cheese	two drawer under griddle cooler	40.00 Fahrenheit	

Overall Comments:

Inspection conducted by Ivan Alejo.

Report written by Ivan Alejo.

Note: During inspection, observed stuffed french toast stored at ambient temperature. PIC showed written procedures showing that the french toast is required to be thawed at room temperature.

Due to technical difficulties, report was emailed to facility during the inspection.

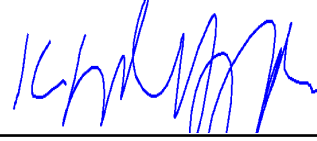
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **10/27/2026**. 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: khaled ansary
Supervisor
Signed On: October 13, 2026