

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 FA0208251 - MAYA'S CAFE		Site Address 2616 UNION AV, SAN JOSE, CA 95124		Inspection Date 06/10/2024	
Program PR0302202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PINEDA FLORIDALINA		Inspection Time 10:10 - 11:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By NAYALI DAVID (C), MATELI & FLORIDALMA (O)		FSC Not Available	

Placard Color & Score
GREEN
64

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			N
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				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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Major: Found ONLY hand wash station in prep area blocked by a tray. [CA] Ensure hand wash station is accessible at all times. [COS] Operator relocated tray.

Follow-up By
06/17/2024

Minor: Lacking splash guard between hand sink and 1-compartment sink. [CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard and prep sink.

Minor Violations

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

Inspector Observations: 1. Previous food safety certificate had expired. [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.

2. Lacking food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: 1. Measured container of raw chicken holding at 44F in 1 door upright.

2. Measured container of raw beef holding at 47F in 1 door upright.

Per operator, PHFs held there less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

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: Found black like substance on grey interior panel of ice machine. [CA] Routinely clean.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water temperature holding at 75F at hand wash station located near cash register. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

Follow-up By
06/17/2024

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1. Found box of cabbage and bag of carrots stored in storage area outside of facility. [CA] All open foods shall be stored inside food facility. [COS] Operator directed to relocate open foods inside food facility.

2. Found container of onions stored on floor in prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

3. Found grocery bags used to store rice and vegetables in hot holding unit and 2 door cold top. [CA] Discontinue using grocery bags, use approved food grade bags for storage of food items.

4. Found a container of banana/plantain stored below hand wash sink. [CA] All food shall be separated and protected from possible contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found fan guards in 1 door uprights with accumulated dust and debris. [CA] Routinely clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test concentration of sanitizer. [CA] Provide chlorine test strips.

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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: Found scoop handles in direct contact with bulk goods in back prep area. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found missing filters at mechanical exhaust hood. [CA] Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

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. Found leaking drain pipe under 3 compartment sink. Observed bucket used to capture leak. [CA] Secure leak.
2. Found missing cold water valve below warewash sink. [CA] Provide missing water valve.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: 1. Found mop sink currently inaccessible due to multiple containers blocking access. [CA] Relocate all containers, ensure mop sink is accessible at all times.
2. Found accumulated food debris under cooking equipment. [CA] Routinely clean.
3. Found exterior door/front door open during hours of operation. [CA] Ensure doors are closed to prevent entrance and harborage of pest/vermin.**

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

Inspector Observations: Found brown discoloration on walls/ceilings in kitchen area. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	handsink (front cashier)	75.00 Fahrenheit	
seafood	1 door upright freeer	-6.80 Fahrenheit	
beverage	3 door reach in (front)	36.00 Fahrenheit	
hot water	warewash/1-comp/mop	120.00 Fahrenheit	
refried beans	stove top	189.00 Fahrenheit	
chicken	hot holding	157.00 Fahrenheit	
rice	hot holding	146.00 Fahrenheit	
refried beans	hot holding	186.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
beef stew	2 door upright	37.00 Fahrenheit	
marinated pork	1 door upright	54.00 Fahrenheit	diligent prep
ambient	2 door reach in	38.00 Fahrenheit	
raw shirmp	1 door upright	73.00 Fahrenheit	diligent prep
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
beef	hot holding	180.00 Fahrenheit	
ambient	chest	1.10 Fahrenheit	
raw chicken	1 door upright	44.00 Fahrenheit	
raw beef	1 door upright	47.00 Fahrenheit	
shredded cheese	2 door cold top	41.00 Fahrenheit	
shell eggs	2 door upright	41.00 Fahrenheit	

Overall Comments:

Note: At 3-compartment sink, observed a spray nozzle. At any point, if facility is unable to use 3-compartment sink as intended, facility shall be required to install a gooseneck faucet.

A follow-up inspection shall be conducted.

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*****Subsequent follow up inspection after first follow up shall be billed \$290/hr during business hours and \$629/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **6/24/2024**. 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: Floridalina Pineda
Owner

Signed On: June 10, 2024