

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 FA0289776 - BLOOMENERGY CAFE		Site Address 4353 N 1ST ST, SAN JOSE, CA 95134		Inspection Date 03/18/2025	
Program PR0434637 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BLOOMENERGY		Inspection Time 10:45 - 12:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By DELFINA MARGARITA RAMIREZ	FSC Courtney Ingram 07/09/2029		

Placard Color & Score

GREEN
90

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K07	Proper hot and cold holding temperatures	X									S
K08	Time as a public health control; procedures & records	X									S
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				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									X	
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: 1. Measured sanitizer concentration in the 3-compartment sink at 0 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

2. Measured final rinse temperature of the dishwasher consistently at 130F. Observed active warewashing using the dishwasher during inspection. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160F, or as per manufacturer's specifications.

[SA] PIC manually set up the 3-compartment sink with sanitizer during inspection. Measured quaternary ammonia concentration at 200 ppm. Dishes were manually sanitized.

Minor Violations

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: Observed three pressurized cylinder tanks stored in the front food preparation area/service line without a chain. [CA] Pressurized cylinders shall be securely stored and attached to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Caesar dressing	salad bar insert	50.00 Fahrenheit	TPHC
soup	salad bar	140.00 Fahrenheit	
milk	3-door upright	41.00 Fahrenheit	
BBQ chicken	upright warmer (1)	135.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	dishwasher	130.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cut tomato	salad bar insert	52.00 Fahrenheit	TPHC
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	0.00 PPM	
BBQ chicken	service line	165.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	
ambient	freezer	-3.00 Fahrenheit	
pasta	upright warmer (2)	140.00 Fahrenheit	

Overall Comments:

At the self-service salad bar, measured Potentially Hazardous Foods (PHFs) from 50-52F. Per PIC, PHFs were placed in inserts approximately 1 hour to temperature measurement and are discarded after four hours. Per PIC, foods are additionally kept in cold holding. Recommend to repair the cooling unit and ensure preparation inserts are held at 41F or below if foods are not held on TPHC.

Facility receives food from central main kitchen in San Francisco for reheating. Verified time and temperature receiving logs.

Facility operates from 8:00-10:30 AM and 11:30-2:00 PM.

This report was written at the end of site inspections and signed by the PIC.

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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 **4/1/2025**. 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: Delfina Margarita Ramirez
Sous Chef

Signed On: March 18, 2025