

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 FA0211100 - CINDY'S DELI		Site Address 890 EMORY ST, SAN JOSE, CA 95126		Inspection Date 12/02/2025		Placard Color & Score GREEN 80		
Program PR0304238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAING, CINDY SOPHEAP		Inspection Time 10:30 - 11:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By CINDY				FSC Cindy Saing 1/24/2030

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				
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	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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0211100 - CINDY'S DELI	Site Address 890 EMORY ST, SAN JOSE, CA 95126	Inspection Date 12/02/2025
Program PR0304238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAING, CINDY SOPHEAP	Inspection Time 10:30 - 11:30
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: *In the hot holding box, measured pizza and teriyaki chicken from 110-117F. Per PIC, foods were prepared 45 minutes prior to temperature measurement and will only be served for lunch. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC stated that foods will be discarded after lunch service (within 4 hours of initial cooking).*

Minor Violations

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

Inspector Observations: *Observed the handwash sink was partially obstructed at the time of inspection due to storage of equipment directly in the sink. Nearby 2-compartment sink available for washing hands. [CA] Handwash station shall be fully accessible and unobstructed at all times.*

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

Inspector Observations: *Observed one dead German cockroach inside a sticky trap underneath the preparation unit. Per PIC, sticky trap was placed a week ago. No other live activity or evidence of vermin observed. Facility receives pest control services monthly. [CA] Remove evidence of vermin. The premises of a food facility shall be kept free of vermin and non-disease carrying insects, gnats, ants, fruit flies, and weevils.*

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

Inspector Observations: *Observed multiple beverage boxes stored directly on the floor. [CA] Food shall be stored at least six inches off the floor to prevent contamination and facilitate ease of cleaning.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed active use of white, domestic freezers that are not approved for commercial use. [CA] All food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).*

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: *Observed large hole in the wall underneath the 2-compartment sink. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomato	preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	2-compartment sink	100.00 PPM	
teriyaki chicken	hot holding box	117.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
pizza	hot holding box	110.00 Fahrenheit	
meat patty	preparation unit	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
beverages	display cooler	40.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0211100 - CINDY'S DELI	Site Address 890 EMORY ST, SAN JOSE, CA 95126	Inspection Date 12/02/2025
Program PR0304238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAING, CINDY SOPHEAP	Inspection Time 10:30 - 11:30

Overall Comments:

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 **12/16/2025**. 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: Cindy Saing
Owner

Signed On: December 02, 2025