

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 FA0271901 - ERIK'S DELI CAFE		Site Address 81 CURTNER AV 50, SAN JOSE, CA 95125		Inspection Date 10/23/2026		Placard Color & Score GREEN 75		
Program PR0411142 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AMAR FAOOD LLC		Inspection Time 10:15 - 12:55			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By NANCY LOPEZ RAMIREZ				FSC Nancy Lopez Ramirez 03/18/2029

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						
K06	Adequate handwash facilities supplied, accessible		X		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				N
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	X	
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	X	
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	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		
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:

Only available kitchen handwashing sink had single-use paper towels unavaliable.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] PIC had placed more single-use paper towels in the dispenser.

Minor Violations

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

Inspector Observations: Active employee's food handler card was observed to be expired.

[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.

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations:

Observed 2 open hermetically bags of soup and a variety of hermetically sealed bag soups reheating in hot holding unit. Per PIC, she uses hot water from the 3 compartment sink. Hot water was measured at 129F in the hot holding unit.

[CA] Reheating for hot holding shall be done rapidly. Ensure only sealed bags are reheated in the warmer to prevent contamination. Ensure hot water to fill warmer is obtained from preparation sink.

[COS] PIC had voluntarily discarded the 2 opened hermetically sealed bags of soup.

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

Inspector Observations:

1) Front area handwashing sink's warm water measured at 82F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

2) Kitchen prep sink's hot water measured at 68F.

[CA] Kitchen preparation sink's hot water shall maintain a minimum temperature of 120F.

3) Kitchen 3 compartment sink's hot water measured at 112F.

[CA] Kitchen 3 compartment's hot water shall maintain a minimum temperature of 120F.

[COS] Employee adjusted water heater, remeasured at 123F.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed chlorine sanitizer buckets in the kitchen and front area measured at 200ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Observed unidentifiable toxic spray bottles above the kitchen handwashing sink.

[CA] Chemicals once removed from original container shall be labeled with common name.

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:

Chlorine test strips are unavailable in the facility.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization (chlorine) method used during manual or mechanical warewashing.

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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:

Observed tubing extending from behind soda dispenser draining into soda dispenser drip tray.

[CA] All supply inlets 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.

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 mop head leaning against walls at the mop sink area.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Observed back door of facility left open.

[CA] Keep facility enclosed to prevent any entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Prep sink	68.00 Fahrenheit	
Tomato soup	Front steam table	173.00 Fahrenheit	
Ranch	Right bottom reach in cooler	41.00 Fahrenheit	
Mac salad	Display cold holding unit	41.00 Fahrenheit	
Hot water	Hot holding unit	129.00 Fahrenheit	
Sliced tomato	left top reach in cooler	37.00 Fahrenheit	
Roast beef	Walk-in cooler	39.00 Fahrenheit	
Warm water	Restroom handsink	73.00 Fahrenheit	
Mac salad	Walk-in cooler	38.00 Fahrenheit	
Warm water	Front area handwash sink	82.00 Fahrenheit	
Warm water	Kitchen handsink	100.00 Fahrenheit	
Turkey	Left bottom reach in cooler	39.00 Fahrenheit	
Tuna	Right top reach in cooler	41.00 Fahrenheit	
Chlorine	Mechanical warewashing machine	50.00 PPM	
Chlorine	Kitchen sanitizer bucket	200.00 PPM	
Salami	Right top reach in cooler	41.00 Fahrenheit	
Hot water	3 compartment sink	112.00 Fahrenheit	
Turkey	left top reach in cooler	40.00 Fahrenheit	
Clam chowder	Front steam table	180.00 Fahrenheit	

Overall Comments:

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

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 **11/6/2026**. 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.

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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: Nancy Lopez Ramirez
PIC

Signed On: October 23, 2026