

**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**

<b>Facility</b> FA0261097 - CON AZUCAR CAFE		<b>Site Address</b> 101 E SANTA CLARA ST, SAN JOSE, CA 95113		<b>Inspection Date</b> 08/14/2025	
<b>Program</b> PR0382802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> UVAA CAFE LLC		<b>Inspection Time</b> 12:30 - 14:00
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DANI	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>77</b>

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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		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	X			
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals			X	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		X
K40 Wiping cloths: properly used, stored		X
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	X	

# OFFICIAL INSPECTION REPORT

Facility FA0261097 - CON AZUCAR CAFE	Site Address 101 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 08/14/2025
Program PR0382802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UVAA CAFE LLC	Inspection Time 12:30 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

#### Inspector Observations:

**3 speed racks of sweet mexican bread were determined to be from an unapproved source.**

**Speaking with PIC on site, Dani, he was unaware of the origin of the bread and called his manager, Gabby. Gabby stated the mexican sweet bread came from the Gilroy location. Later, while the bread was being discarded, Dani asked if I could speak to Marianna over the phone, the manager of the Silver Creek location. Marianna wanted to know why the bread was being discarded. Marianna confirmed the bread came from the Gilroy location of Con Azucar at 7435 Monterey St.. Informed Marianna the bread was from an unapproved source. Marianna, confirmed the bread was brought from the Gilroy location The facility at this location**

**The facility at 7435 Monterey St.FA0254551 - Las Americas #2 is inactivated.**

**Note: A different PIC, Hugo, spoke with the inspector over the phone and stated the bread was from a different place and would provide invoices.**

**[CA] Food must be from an approved source or properly documented.**

**[COS] Items were discarded. See VC&D.**

### Minor Violations

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

#### Inspector Observations:

**1. The posted Food Safety Certificate is 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. Facility lacks food handler cards for staff.**

**[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.**

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

#### Inspector Observations:

**Water at the restroom hand sink was measured at 75°F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

**[COS] PIC adjusted the water valve as it was turned off.**

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

#### Inspector Observations:

**Two dead adult cockroaches were observed in the coffee bar area. One in the floor sink and one behind the ice machine near the other floor sink.**

**[CA] Clean and sanitize area of dead cockroaches.**

**[COS] PIC cleaned the cockroaches at time of the inspection.**

# OFFICIAL INSPECTION REPORT

Facility FA0261097 - CON AZUCAR CAFE	Site Address 101 E SANTA CLARA ST, SAN JOSE, CA 95113	Inspection Date 08/14/2025
Program PR0382802 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UVAA CAFE LLC	Inspection Time 12:30 - 14:00

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:**

**Facility lacks internal thermometers for cold holding units.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Wet wiping cloths were found stored on the counter.**

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

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**The Environmental Health permit is not posted in public view.**

**[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

**Measured Observations**

Item	Location	Measurement	Comments
Milk	Undercounter Cooler	40.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	40.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Ham	Upright Cooler	37.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Quaternary Ammonia	Three Compartment Sink	200.00 PPM	

**Overall Comments:**

**Notes:**

**- The door next the restroom has not been able to be opened the last few visits. Ensure access to the premises is available.**

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 **8/28/2025**. 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: Gabby  
Manager

Signed On: August 14, 2025