

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 FA0253610 - CON AZUCAR CAFE | | Site Address 5651 SILVER CREEK VALLEY RD, SAN JOSE, CA 95112 | Inspection Date 04/14/2026 |
| Program PR0369277 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | Owner Name CON AZUCAR CAFE INC | Inspection Time 10:00 - 10:45 |
| Inspected By MAMAYE KEBEDE | Inspection Type FOLLOW-UP INSPECTION | Consent By ALEJANDRA GONZALEZ | |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

Cited On: 04/06/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/14/2026

Cited On: 04/06/2026

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

Compliance of this violation has been verified on: 04/14/2026

Minor Violations

Cited On: 04/14/2026

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: Repeated violation: Turbo chef ovens exemption application was incomplete. A follow up email was sent by this office on Jan 3. Please submit complete application for plan check review.
[CA] Cease and desist operations utilizing turbo chef oven and steam table, until final plan check approval has been received from this department. Please contact the plan check unit to get the approval of the equipment.

Follow-up By
04/28/2026

A follow-up inspection will be conducted on or after next week to verify that the required corrective actions have been implemented. Any subsequent follow-up inspection shall be a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability to the owner.

Failure to take corrective action within the specified time frame will result in further enforcement measures, which may include:

- Issuance of fines or penalties as authorized by city, county, and state regulations.
- Suspension or revocation of operating permits.
- Additional legal action as deemed necessary to protect public health and safety.

Cited On: 04/14/2026

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: Boxes of single use and other utensils were stored on the floor back in the storage area.
[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
04/14/2026

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|----------|
| Hot water | Three compartment sink | 130.00 Fahrenheit | |
| Sliced turkey | Preparation fridge | 38.00 Fahrenheit | |
| Milk | Undercounter fridge | 39.00 Fahrenheit | |
| Quaternary ammonia | Three compartment sink | 200.00 PPM | |
| Cheese | Preparation fridge | 39.00 Fahrenheit | |

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| Program PR0369277 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name CON AZUCAR CAFE INC | Inspection Time 10:00 - 10:45 |

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 04/06/2026. The facility was issued a conditional pass due to employees not washing hand whenever its necessary and for washing reusable utensils without approved sanitizer concentration. Both violations are now corrected. Most of the minor violations are also corrected. Therefore, the facility is issued a pass green placard.

However, the above repeated violations must be corrected immediately as well.

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 **4/28/2026**. 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.

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: Alejandra Gonzalez
Partner
Signed On: April 14, 2026