

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 FA0212830 - MIKAYLA'S CAFE AND CATERING		Site Address 890 ALDO AV, SANTA CLARA, CA 95054	Inspection Date 04/08/2026
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GM ENTERPRISE INC	Inspection Time 08:35 - 09:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By NGA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/06/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/08/2026

Cited On: 04/06/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/08/2026

Minor Violations

Cited On: 04/08/2026

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

Inspector Observations:

Dead cockroaches observed on the floor underneath the three compartment sink. Dead cockroaches observed on the piping to the right of the Ansul fire suppression system, and on the expanding foam in the same area. Dead cockroaches observed at the base of the water heater.

[CA] Clean and sanitize area of dead cockroaches.

Cited On: 04/06/2026

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

This violation found not in compliance on 04/08/2026. See details below.

Cited On: 04/08/2026

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:

Facility has not repaired the following as cited in the last routine inspection:

Gap of greater than two inches observed above the top of the screen door at the back of the kitchen. Circular hole observed in the screen door at the back of the kitchen.

[CA] Close gaps to prevent the intrusion of vermin into the facility.

Cited On: 04/08/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Facility has not corrected the following as cited during the last routine inspection:

Expanding foam and/or duct tape has been used to seal holes/crevices/pipe connections throughout the facility.

[CA] Discontinue the use of duct tape and expanding foam to seal; Use approved materials to re-finish/re-paint surfaces.

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Measured Observations

Item	Location	Measurement	Comments
milk	walk-in cooler	37.00 Fahrenheit	
mozzarella cheese	walk-in cooler	37.00 Fahrenheit	
cooked potatoes	walk-in cooler	39.00 Fahrenheit	
ambient	walk-in cooler	37.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 4/6/2026.

Compliance of the following major violations has been verified:

K07: Improper hot and cold holding temperatures:

- The walk-in cooler has been repaired to hold potentially hazardous foods at 41F or below. Ambient of the unit measured 38F via probe.

K23: Observed live cockroach activity:

- No live cockroach activity observed. Facility was fumigated on 4/6/2026. Fumigation pest control report provided for review. All sticky traps placed throughout the kitchen area observed free of any activity. Continue to monitor, and contact pest control for any additional treatments as necessary.

Compliance of all cited major violations verified.

Facility has earned a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **4/22/2026**. 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: Nga Ngo
Employee
Signed On: April 08, 2026