

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 FA0303835 - IKITCHENS		Site Address 324 COMMERCIAL ST, SAN JOSE, CA 95112		Inspection Date 10/30/2025	
Program PR0446515 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ESHA CORP		Inspection Time 11:00 - 12:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By VANDANA	FSC Exempt		

Placard Color & Score
RED
83

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							
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				N
K07 Proper hot and cold holding temperatures	X						S
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							
K14 Food contact surfaces clean, sanitized					X		
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
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		
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	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

Follow-up By
11/13/2025

In the room with kitchens #4 and 5: on a large sticky trap on the floor under a storage shelf near the rear door/exit: observed several dozen cockroaches, of which approximately 5 were alive. No other evidence of cockroaches was observed in the 334 Commercial st. facility.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The person in charge during inspection, Vandana, has been informed that the facility (Kitchens 4 and 5) must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility (Kitchens 4 and 5) is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: In the room with kitchens 4 and 5: observed the middle handsink was missing its drain pipe and was draining directly onto the floor. Another handsink was located nearby.

[CA] Repair plumbing for handsink so that the handsink is operable.

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: 1) Observed the walk-in freezer was leaking fluid from a pipe and into a bucket on the floor.

2) In the truck wash room: observed the 3-compartment sink's pipe was leaking water onto the floor. The faucet was also loose. Operator stated a plumber was going to come today.

[CA] Repair freezer, pipes, and faucet.

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

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the restroom: observed the toilet paper roll was stored on top of the dispenser.

[CA] Store toilet paper roll in an approved dispenser.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE OF REFRIGERATORS	KITCHENS	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	

Overall Comments:

2. 324 Routine Inspection

*****ONLY THE ROOM WITH KITCHENS 4 AND 5 MUST CLOSE.*****

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection. If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the kitchen will not be re-opened.

Kitchens 4 and 5 will remain closed at this time and will not reopen until a follow-up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

Requirements before scheduling a reinspection (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Complete and sign the Reopening Checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**
- 3. Email the two items to the assigned inspector at mindy.nguyen@deh.sccgov.org or dehweb@deh.sccgov.org for evaluation.**
- 4. If the checklist and pest control reports meet reopening requirements, then a reinspection will be scheduled.**

Main office contact: (408) 918-3400.

A follow-up inspection will be conducted. The first follow-up is free of charge.

Any additional follow-up(s) shall be billed \$298/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Payment for billable reinspections must be received BEFORE they can be scheduled.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/13/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Vandana Gariney
Owner (iKitchens)

Signed On: October 30, 2025