

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 04/06/2026		Placard Color & Score YELLOW 68		
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GM ENTERPRISE INC		Inspection Time 10:00 - 12:00			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By LEO AND SAN				FSC Not Available

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		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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						S
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		X			S

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	X	
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations:

Several sliced cheeses, cooked onion/bacon, cooked potatoes, and sausages measured between 44F and 47F while maintained in the walk-in cooler. Ambient of the walk-in measured 45F via probe. Per staff, some items had been maintained in the unit overnight, and some had been placed into the unit earlier this morning, approximately 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Raw shell eggs and pasteurized milk products in original, unsealed containers may be held at 45F or below. Ensure that potentially hazardous foods are not stored inside the unit until it is capable of maintaining at 41F or below.

[COS] Potentially hazardous foods held in the walk-in cooler since the previous night were voluntarily discarded. All other potentially hazardous foods were relocated to alternate refrigeration units/the walk-in freezer.

**Note: Raw shell eggs and pasteurized, unopened milk products measured between 44F and 45F.*

Owner states that she has scheduled a refrigerator repair technician for tonight.

Follow-up By
04/09/2026

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

Inspector Observations:

One live, adult German cockroach observed on the underside of the wall-mounted shelving above the three compartment sink at the rear of the kitchen.

No other live activity observed

[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.

[COS] Operator abated live cockroach.

*Notes:

Facility has scheduled a fumigation for tonight, by licensed pest control service provider Rentokill.

Facility is self-closed on Tuesdays.

A follow-up inspection will be conducted on Wednesday morning (48 hours). Any further evidence of live cockroach activity will result in facility closure.

Follow-up By
04/08/2026

Minor Violations

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

Inspector Observations:

Provided 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.

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

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Inspector Observations:

Prep sink is incapable of outputting hot water. Hot water faucet handle observed non-functional. Water measured 71F.

Hand sink in the employee restroom is incapable of outputting hot water. Hot water faucet handle observed missing. Water measured 76F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Container of raw chicken stored directly above pancake batter in the clear-door reach-in cooler in the kitchen area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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. Ambient of the walk-in cooler measured 45F via probe.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

2. Foil observed used to line various prep tables and shelving.

[CA] Discontinue the use of foil to line surfaces to prevent the harborage of vermin.

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:

Steady leak observed in the pipe directly underneath the three compartment sink. Pool of water observed on the floor below.

[CA] Repair plumbing and maintain in good repair to prevent the attraction of vermin.

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:

1. 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.

***Note: Dumpsters are located approximately 15 feet from the back door of the facility.**

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

2. Employee's half eaten breakfast sandwich maintained on top of the clear-door reach-in cooler at the cook-line.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall not eat in areas of food preparation.

3. Three unchained CO2 canisters observed in the front of the kitchen area.

[CA] Chain or otherwise secure to a rigid structure to prevent accidental discharge.

Follow-up By
04/09/2026

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

Inspector Observations:

Several holes/gaps observed in the walls/ceilings throughout the facility.

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

[CA] Seal all cracks, gaps, and holes throughout the facility to prevent the harborage of vermin. Discontinue the use of duct tape and expanding foam to seal; Use approved materials to re-finish/re-paint surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw shell eggs	prep cooler - cook-line	39.00 Fahrenheit	
cooked, whole potatoes	walk-in cooler	44.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
ambient	three-door under-counter cooler - front service - kegs	45.00 Fahrenheit	no PHF stored inside
gravy	steam table	141.00 Fahrenheit	
pepper jack	prep cooler - cook-line	38.00 Fahrenheit	
warm water	hand sink - front kitchen	100.00 Fahrenheit	
hot water	clear-door reach-in cooler - cook-line	120.00 Fahrenheit	
heavy whipping cream	clear, two-door upright cooler	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	walk-in cooler	45.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	39.00 Fahrenheit	
onion/bacon lasagna	walk-in cooler	45.00 Fahrenheit	
bbq sauce	prep cooler - cook-line	40.00 Fahrenheit	
raw chicken	clear-door reach-in cooler - cook-line	38.00 Fahrenheit	
pancake batter	clear-door reach-in cooler - cook-line	39.00 Fahrenheit	
egg scramble	stovetop	168.00 Fahrenheit	final cook temp
frozen chicken	walk-in freezer	14.00 Fahrenheit	
sausages	prep cooler - cook-line	39.00 Fahrenheit	
sliced cheese	walk-in cooler	47.00 Fahrenheit	
al pastor	steam table	143.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 48 hours to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **4/20/2026**. 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: Nga Ngo
Employee

Signed On: April 06, 2026