

# 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> FA0213544 - IKE'S LOVE AND SANDWICHES		<b>Site Address</b> 1253 W EL CAMINO REAL A, SUNNYVALE, CA 94087	<b>Inspection Date</b> 05/21/2025
<b>Program</b> PR0303456 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> ISP2 - SUNNYVALE INC	<b>Inspection Time</b> 14:30 - 15:30
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> MATTHEW MCCONNON	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: \*\*MAJOR\*\* In the back kitchen, observed the cold water knob for the only handwash sink is in disrepair and not readily adjustable. Measured the water temperature above 120F. [CA] Handwash sink shall have a potable supply of hot and cold water at all times to facilitate adequate handwashing. [SA] Handwash sink available at the front preparation area.**

**\*\*MINOR\*\* In the back kitchen, observed the handwash sink was blocked by large piece of equipment and trash can. [CA] Handwash sink shall be accessible and unobstructed at all times. [COS] PIC moved the large piece of equipment.**

#### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the preparation unit inserts, measured steak, cheese, and garlic mayo sauce between 47-49F. Steak is stacked above the insert cooler line. Per PIC, items were transferred from walk-in cooler about 1 hour ago. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC closed preparation unit covers and moved foods below the insert cooler line.**

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
beef	preparation unit insert (2)	41.00 Fahrenheit	
steak	walk-in cooler	41.00 Fahrenheit	
water	handwash sink (back)	120.00 Fahrenheit	
water	handwash sink (front)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
onion	preparation unit insert (2)	41.00 Fahrenheit	
garlic mayo sauce	preparation unit (2)	41.00 Fahrenheit	
steak	preparation unit insert (2)	49.00 Fahrenheit	Per employees, moved from walk-in 1 hour ago.
cheese	preparation unit (1)	41.00 Fahrenheit	
garlic mayo sauce	preparation unit insert (2)	47.00 Fahrenheit	Per PIC, prepared 1 hour ago.
meatball	preparation unit insert (1)	41.00 Fahrenheit	
ambient	freezer	0.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
cheese	preparation unit insert (3)	49.00 Fahrenheit	Per employees, cut 1 hour ago.
artichoke	preparation unit insert (3)	41.00 Fahrenheit	

#### Overall Comments:

**Limited inspection conducted in conjunction with CO0156889.**

**Joint inspection with Kaya Alassfar.**

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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 **6/4/2025**. 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



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**Received By:** Matthew Mcconnon  
Manager  
**Signed On:** May 21, 2025