

# County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

Facility FA0240289 - MIKAYLA'S CAFE		Site Address 2209 TASMAN DR, SANTA CLARA, CA 95054		Inspection Date 03/16/2026	
Program PR0340356 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMOJO INC DBA MIKAYLA'S		Inspection Time 09:30 - 10:50
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By SAN	FSC Emmanuel Resendiz 12/07/2029	

Placard Color & Score
<b>GREEN</b>
<b>71</b>

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				N
K06 Adequate handwash facilities supplied, accessible			X	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	X			N
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	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						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		
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		
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:**

**Sausages and raw bacon measured 71F while maintained in a container on the grill. Grill was not turned on. Per the owner, items had been taken out to be cooked 1 hour prior.**

**Cooked salmon measured 47F while maintained on top of a prep insert in the prep cooler at the front service area.**

**\*Note: Ensure potentially hazardous foods are not held above the load limit of the unit.**

**Pooled eggs measured 49F while maintained in an improper ice bath on the under-counter cooler located next to the back door.**

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

**[COS] Sausages and bacon relocated to the lower portion of a prep cooler. Employees added ice to the ice bath for the pooled eggs.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:**

**Employee observed scratching face, then continued onto food preparation.**

**[CA] Employees shall wash their hands in all of the following scenarios:**

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

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

**Inspector Observations:**

**Handwash sink at the front service area lacked paper towels.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

**[SA] Owner refilled the dispenser with napkins.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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**Inspector Observations:**

**Hollandaise sauce and salsa observed cooling in deep containers kept tightly covered with plastic wrap while maintained in the walk-in cooler.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.**

**When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**[COS] Hollandaise sauce and salsa uncovered and placed into ice baths.**

K14 - 3 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

**Inspector Observations:**

**Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while not in active-use to wash dishes.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[SA] Facility shall manually wash, rinse, and sanitize dishes in the three compartment sink until the mechanical dishwasher can be repaired to output chlorine at 50ppm.**

**Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

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

**Inspector Observations:**

**Hot water handle for the prep sink is non-functional. Prep sink is unable to output hot water.**

**[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.**

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:**

**Gaskets in of the walk-in cooler observed to be peeling.**

**[CA] Repair or replace gaskets to facilitate proper holding temperatures.**

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. Employee personal phone observed maintained on a prep table, directly adjacent to plates of uncovered food.**

**[CA] Employee's personal effects (cell phone, car keys, jackets, etc.) shall be stored in employee lockers or other designated areas for employee storage.**

**2. Two unchained CO2 tanks observed in the dry storage room.**

**[CA] Chain or otherwise fasten CO2 tanks to a secure/rigid structure to prevent injury in the event of accidental discharge.**

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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:**

**Heavy accumulation of black, mold-like growth on the wall behind the three compartment sink.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

**Performance-Based Inspection Questions**

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

**Measured Observations**

Item	Location	Measurement	Comments
sausage	prep cooler - cook-line	39.00 Fahrenheit	
milk	prep cooler - front service	40.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
onions rings	upright freezer	19.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
sliced tomatoes	prep cooler - cook-line	39.00 Fahrenheit	
sausage	under-counter cooler - back kitchen	40.00 Fahrenheit	
gravy	steam table	147.00 Fahrenheit	
orange juice	prep cooler - front service	40.00 Fahrenheit	
beef steak fritter	upright freezer	20.00 Fahrenheit	
ham	prep cooler - cook-line	38.00 Fahrenheit	
tater tots	upright freezer	19.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
pooled egg	steam table	149.00 Fahrenheit	
cooked potatoes	grill	167.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
egg scramble	grill	177.00 Fahrenheit	final cook temp
salmon	under-counter cooler - back kitchen	39.00 Fahrenheit	
pepper jack cheese	prep cooler - cook-line	38.00 Fahrenheit	

**Overall Comments:**

**Flour used for dredging chicken is changed once a day, per the owner. Bits of raw chicken observed in the flour. Raw chicken in the flour renders it a potentially hazardous food. Ensure that the flour used for dredging raw chicken and the container it is dredged in are discarded/swapped out ever 4 hours to prevent the growth of bacteria.**

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 **3/30/2026**. 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: San  
Owner

Signed On: March 16, 2026