

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 FA0208251 - MAYA'S CAFE		Site Address 2616 UNION AV, SAN JOSE, CA 95124		Inspection Date 09/10/2025	
Program PR0302202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PINEDA FLORIDALINA		Inspection Time 10:20 - 11:35
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By NAYELI (FRONT), DAVID (C) & FLORIDALINA PINEDA (O-PHONE)		FSC Not Available	

Placard Color & Score
GREEN
81

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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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	X						
K14 Food contact surfaces clean, sanitized	X						
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						

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	X	
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
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: Major: Measured sliced tomato holding at 50F in 2 door cold top. Observed sliced tomato stored on top of over stocked lime. Sliced tomato is not directed in cold insert. Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to reach in unit.

Minor: Measured the following PHFs holding between 46F - 47F in 1 door upright for less than 4 hours: raw pork, raw beef and raw fish. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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

Inspector Observations: 1. Lacking food safety certificate (FSC). [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.

2. Lacking food handlers card on site. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found a container of onions stored on floor under prep table. [CA] Food shall be stored a minimum of 6 inches off the floor.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found scoop handles in direct contact with food items in bulk bin of flour and ice machine at front service line. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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. Found accumulated grease on floor under cooking equipment. [CA] Routinely clean.
2. Found mop bucket and other items stored directly in mop sink, not allowing access. [CA] Relocate mop bucket. Ensure mop sink is accessible at all times.
3. Found 2 fans located near exterior door heavily accumulated with debris. Observed food cooling nearby. No signs of contamination at the time of inspection. [CA] Routinely clean.

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

Inspector Observations: Found brown discoloration on walls/ceilings in kitchen area. [CA] Routinely clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
crab	1 door upright freezer	4.20 Fahrenheit	
shredded cheese	2 door cold top	40.00 Fahrenheit	
beverages	3 door reach in	39.00 Fahrenheit	
ambient	chest freezer (front)	0.90 Fahrenheit	
refried beans	stove top	203.00 Fahrenheit	
raw chicken	1 door upright	47.00 Fahrenheit	
grilled chicken	hot inserts	145.00 Fahrenheit	
rice	2 door reach in	41.00 Fahrenheit	
warm water	handsink (front, prep & 2RR)	100.00 Fahrenheit	
raw chicken	1 door upright	41.00 Fahrenheit	different containers
sliced tomato	2 door cold top	50.00 Fahrenheit	for less than 4 hours. COS-relocate
beans	stove top	168.00 Fahrenheit	
rice	hot inserts	162.00 Fahrenheit	
refried beans	hot inserts	160.00 Fahrenheit	
raw beef	1 door upright	46.00 Fahrenheit	
chlorine	warewash/sani bucket	100.00 PPM	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
salsa	2 door cold top	41.00 Fahrenheit	
raw fish	1 door upright	47.00 Fahrenheit	

Overall Comments:

Note: At 3-compartment sink, observed a spray nozzle. At any point, if facility is unable to use 3-compartment sink as intended, facility shall be required to install a gooseneck faucet.

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 **9/24/2025**. 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

FMASuto

Received By: Floridalina Pineda
Owner

Signed On: September 10, 2025