

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 FA0208382 - PEANUTS CAFE		Site Address 275 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 08/27/2026
Program PR0301012 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name RICHARD HOBBS	Inspection Time 10:45 - 11:20
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By HECTOR	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/27/2026

Cited On: 08/18/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/27/2026

Minor Violations

Cited On: 08/27/2026

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

Inspector Observations:

The handwash sink in the warewash area was partially obstructed by water carafes.

[CA] Ensure to keep the handwash stations accessible.

[COS] PIC removed the carafes at time of the inspection.

Cited On: 08/18/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 08/27/2026. See details below.

Measured Observations

Item	Location	Measurement	Comments
Chorizo	Undercounter Cooler	41.00 Fahrenheit	
Sausage	Undercounter Cooler	76.00 Fahrenheit	
Chicken	Undercounter Cooler	41.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Tomatoes	Prep Cooler	36.00 Fahrenheit	

Overall Comments:

Notes:

This is the first follow up inspection after major violations were observed during the last routine inspection.

Observations:

K06: All handwash stations were fully stocked. The handwash sink in the warewash room was obstructed by water carafes.

K09: Sausages cooling in the undercounter cooler were at an appropriate time and temperature relationship. Sausages measured at 76F and had been cooling ~ 40 minutes.

K48: Facility has yet to submit plans for the approval of the work done. Ensure to submit plans by the comply by date listed on the routine inspection report.

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Continue to correct any and all violations.

Joint inspection with I. Alejo

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 **9/10/2026**. 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: Hector
Shift Lead

Signed On: August 27, 2026