

# 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 FA0207878 - IJAVA CAFE INC		Site Address 2306 ALMADEN RD 150, SAN JOSE, CA 95125		Inspection Date 01/13/2025	
Program PR0307427 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SHEIKH, NADIR		Inspection Time 12:45 - 13:45
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By DIANA KHOURI	FSC DIANA KHOURI 2/14/2027		

Placard Color & Score
<b>GREEN</b>
<b>84</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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	X			
K07 Proper hot and cold holding temperatures		X					
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						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						

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		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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: PHFs were measured at improper holding temperatures above 50F : held inside the prep refrigerator for more than 4hours (cut sausages , turkey slices), measured between 43-47F : cheese, salsa.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC discarded turkey slices and cut sausages.**

### Minor Violations

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

**Inspector Observations: Sanitary towel roll is stored outside the dispenser.**

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

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Single use containers of salsa held at room temperatures, PIC stated they are under TPHC. No time markings were available at time of inspection.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

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: Bowls are used to scoop cut fruits and stored in direct contact with the food.**

**[CA] All food shall be separated and protected from possible contamination. Use scoop with handles that does not come in direct contact with ready to eat food.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
SAUSAGES	WALK IN	40.00 Fahrenheit	
MILK	WALK IN	39.00 Fahrenheit	
TOMATOES	PREP REFRIGERATOR	47.00 Fahrenheit	
SLICED TOMATOES	PREP REFRIGERATOR	41.00 Fahrenheit	
CUT SAUSAGES	PREP REFRIGERATOR	57.00 Fahrenheit	
CUT FRUITS	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
CUT MELON	PREP REFRIGERATOR	39.00 Fahrenheit	
POOLED EGGS	PREP REFRIGERATOR	41.00 Fahrenheit	
SOUP	HOT HOLDING	145.00 Fahrenheit	
SALSA	PREP REFRIGERATOR	41.00 Fahrenheit	
AMBIENT	FREEZER	3.00 Fahrenheit	
TURKEY SLICES	PREP REFRIGERATOR	56.00 Fahrenheit	
STEAK	WALK IN	39.00 Fahrenheit	
CHEESE	PREP REFRIGERATOR	47.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
WATER	3-COMP SINK	120.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
SALSA	ROOM TEMP	70.00 Fahrenheit	

### Overall Comments:

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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 **1/27/2025**. 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:** DIANA KHOURI  
MANAGER

**Signed On:** January 13, 2025