

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 FA0260284 - URBAN PLATES	Site Address 3055 OLIN AV 1020, SAN JOSE, CA 95128	Inspection Date 05/21/2026
Program PR0381493 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name URBAN PLATES LLC	Inspection Time 13:50 - 14:30
Inspected By HINA WYNE	Inspection Type FOLLOW-UP INSPECTION	Consent By ALAN RESENDIZ

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/13/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 05/21/2026. See details below.

Minor Violations

Cited On: 05/21/2026

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

Compliance of this violation has been verified on: 05/21/2026

Measured Observations

Item	Location	Measurement	Comments
JUICE	COLD DISPLAY	40.00 Fahrenheit	
CHEESE	PREP COOLER	40.00 Fahrenheit	
MANGO SALAD	PREP COOLER	40.00 Fahrenheit	
BEET ROOT	PREP COOLER	40.00 Fahrenheit	
POTATOES	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
TOMATOES	PREP COOLER	40.00 Fahrenheit	
TOMATO PASTE	PREP COOLER	40.00 Fahrenheit	
CHIA PUDDING	COLD DISPLAY	40.00 Fahrenheit	

Overall Comments:

Food prep cooler at far end is measured 41F and below. Facility will be replacing some parts for the cooler.

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 **6/4/2026**. 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: ALAN RESENDIZ

CHEF

Signed On: May 21, 2026