

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 FA0301762 - CALI SANDWICHES	Site Address 972 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/17/2025
Program PR0443345 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CALI SANDWICHES AND COI	Inspection Time 13:30 - 14:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HOANG

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/11/2025

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

Compliance of this violation has been verified on: 03/17/2025

Cited On: 03/11/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 03/17/2025

Minor Violations

Cited On: 03/17/2025

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

Inspector Observations: Pate chaud maintained inside the hot holding display unit measured at 130F. Manager stated that pate chaud was prepared less than one hour prior.

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

[SA] Pate chaud will be maintained subjected to time as a public health control.

Cited On: 03/11/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 03/13/2025

Measured Observations

Item	Location	Measurement	Comments
Cooked BBQ pork	Merchandiser refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Cooked pork	Merchandiser refrigerator	38.00 Fahrenheit	
Sliced fish cake	Merchandiser refrigerator	36.00 Fahrenheit	
Pate	Six-door reach-in refrigerator	38.00 Fahrenheit	
Roast pork	Oven	147.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 3/11/2025.

- Facility has corrected the following:

- K01m - Demonstration of knowledge; food safety certification:

- FSC provided at time of follow-up inspection - Horacio Hoang Nguyen - 03/13/2030.

- Ensure FSC and employee food handler cards are available upon request at all times.

- K07M - Improper hot and cold holding temperatures:

- Minor violation observed. See violation above.

- Roast pork will be maintained on temperature control.

- All other PHF items measured within temperature requirements.

- K15M - Food not obtained from approved sources:

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- All food provided from an approved source.

- K49m - Permits not available:

- Payment for delinquent health permit made on 3/13/2025.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on inspection reports.

- Discussed with manager on site open air BBQs:

- **Open-air barbecue**- means a piece of equipment designed for barbecuing food, where the food is prepared out of doors by cooking directly over hot coals, heated lava, hot stones, gas flame, or other method approved by the department, on equipment suitably designed and maintained for use out of doors, that is operated by a temporary food facility, or a mobile food facility that remains fixed during hours of operations at a community event or a permanent food facility (Section 113843).

- Only those approved permanent food facilities, mobile food facilities, and temporary food facilities that meet the requirements for food preparation and service will be approved to operate and maintain an open-air barbecue. Adequate preparation and storage space and adequate equipment shall be provided to accommodate the operation of the open-air barbecue so as not to interfere with the sanitary operation of the food facility.

- The open-air barbecue is separated from public access to prevent food contamination or injury to the public by using ropes or other approved methods. Minimum 3 foot distance recommended or as approved by the local fire department. Check with the local fire jurisdiction for specific minimum distance requirements.

- If the open-air barbecue is a permanent structure, it shall be equipped and maintained with a floor surface that is smooth, impervious, and easily cleanable. This floor surface must extend a minimum of five (5) feet from the open-air barbecue on all open sides. When wall surfaces are within five (5) feet of a permanent open-air barbecue they shall be durable, smooth, nonabsorbent, and washable [Section 114301H (I)].

- The floor surface on which a temporary open-air barbecue is located shall be smooth and easily cleanable. The floor shall be made of approved material, including, but not limited to, metal, tile, and concrete, or other acceptable material.

- The open-air barbecue shall be located in an area which suitably protects the food and/or equipment from dust, dirt, and overhead contamination. The surface of the ground adjacent to the open-air barbecue must consist of a material which will inhibit the generation of dust.

- The open-air barbecue and all accessory equipment associated with its operation shall be made of nontoxic materials, constructed so as to be rodent-proof, readily and easily cleaned, kept clean, maintained in good repair, and designed for its intended use. Exterior surfaces of open-air barbecue units shall be made of acceptable materials that are flush, smooth, and made nonabsorbent by utilizing an approved sealer where appropriate. Food contact surfaces shall meet or be equivalent to approved applicable sanitation standards.

- All necessary approvals and permits from the local fire and building authorities must be obtained for all open-air barbecues.

- No food preparation may take place out-of-doors except the barbecuing of foods on the open-air barbecue and the application of condiments to the foods barbecued. No other form of preparation including, but not limited to, forming, trimming, grinding, or slicing, may take place out-of-doors.

- All food to be barbecued on an open-air barbecue shall at all times be protected from dust, dirt, insects, rodents, and other forms of contamination.

- All foods capable of supporting the rapid and progressive growth of pathogenic microorganisms shall be barbecued according to Sections 114004. Cooked and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature (Section 114014).

- No open-air barbecue may be operated under conditions in which the foods are likely to be adulterated. The operator of the open-air barbecue shall immediately cease operation and dispensing if unsanitary conditions exist whereby the food may become contaminated, rendered unwholesome, or otherwise adulterated (e.g., by inclement weather), as required by Section 113980.

- No insecticide shall be used at an open-air barbecue unless it is approved for use within food facilities and is used in a manner consistent with the label instructions such that it will not cause contamination of food or utensils (Sections 114254 – 114254.3)

- No live animals, birds, or fowl shall be kept or allowed within 20 feet of any area where food or beverage is prepared, stored, kept, or served, except as noted in Sections 114259.4 – 114259.5.

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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 **3/31/2025**. 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



Received By: Hoang N.
Manager

Signed On: March 17, 2025