

# 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

|                                                                                  |  |                                                             |                                              |                                      |                                         |                                                                                                                                                                                                  |  |                                       |
|----------------------------------------------------------------------------------|--|-------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0211815 - GA - AMERICAN CAFE                                |  | <b>Site Address</b><br>2401 AGNEW RD, SANTA CLARA, CA 95054 |                                              | <b>Inspection Date</b><br>07/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">88</div> |  |                                       |
| <b>Program</b><br>PR0301885 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                             | <b>Owner Name</b><br>CALIFORNIA'S GREAT AMEF |                                      | <b>Inspection Time</b><br>12:45 - 13:55 |                                                                                                                                                                                                  |  |                                       |
| <b>Inspected By</b><br>THAO HA                                                   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                              | <b>Consent By</b><br>MIGUEL          |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Robert Delaree<br>02/26/31 |

  

| 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  |       |       |        |     |     | S   |
| K06                            | Adequate handwash facilities supplied, accessible                           | 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   |     | S   |
| K11                            | Proper reheating procedures for hot holding                                 |    | X     |       | 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                                    |     |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| 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                                | X   |     |
| 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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|                                                                           |                                                      |                                  |
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| Program<br>PR0301885 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name<br>CALIFORNIA'S GREAT AMERICA             | Inspection Time<br>12:45 - 13:55 |
| K48                                                                       | Plan review                                          |                                  |
| K49                                                                       | Permits available                                    |                                  |
| K58                                                                       | Placard properly displayed/posted                    |                                  |

## Comments and Observations

### Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations:** *Chili measured to be 85F. Per employee chili was not reheated prior to being placed inside hot holding dispenser and bag was opened.*

**[CA]** RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding.

**[COS]** Chili was VC&D (see VC&D report) new bag of chili was reheated in hot water bath prior to being placed inside dispenser. Facility shall keep dispenser on to preheat unit.

### Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Bottom of prep cooler by grill observed to have standing water and food debris. [CA] Clean cooler*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *1) Oven observed to not be under ventilation hood. [CA] All cooking equipment will be kept underneath ventilation hood.*

*2) Gap observed in ventilation hood filter. Per operator filter is loosely fitting and was taken off to prevent falling hazard. [CA] Repair filter and ensure filters are fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                | Location               | Measurement       | Comments |
|---------------------|------------------------|-------------------|----------|
| Cheese              | Grill prep cooler      | 41.00 Fahrenheit  |          |
| Hot water           | 3-comp sink            | 120.00 Fahrenheit |          |
| Quat ammonia        | 3-comp sink            | 200.00 Fahrenheit |          |
| Ambient temperature | 1 door prep cooler     | 36.00 Fahrenheit  |          |
| Quat ammonia        | sanitizer bucket       | 200.00 Fahrenheit |          |
| Milk                | Counter top cooler     | 41.00 Fahrenheit  |          |
| Salad with cheese   | 2 door reach in cooler | 41.00 Fahrenheit  |          |
| Raw burger          | Grill prep cooler      | 39.00 Fahrenheit  |          |
| Cheese              | Walk in cooler         | 36.00 Fahrenheit  |          |
| Warm water          | Handwash sink          | 100.00 Fahrenheit |          |
| Nacho cheese        | Cheese dispenser       | 48.00 Fahrenheit  |          |
| Parfait             | 2 door reach in cooler | 41.00 Fahrenheit  |          |
| Chili               | Chili dispenser        | 85.00 Fahrenheit  |          |
| Raw meat            | Walk in cooler         | 36.00 Fahrenheit  |          |

### Overall Comments:

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 **7/22/2026**. 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.

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## 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:** Ernesto Lopez  
Direct of Food and Beverage

**Signed On:** July 08, 2026