

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 FA0256125 - CHEESECAKE FACTORY		Site Address 925 BLOSSOM HILL RD 1717, SAN JOSE, CA 95123		Inspection Date 07/28/2025		Placard Color & Score GREEN 87		
Program PR0374013 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name CHEESECAKE FACTORY INC		Inspection Time 12:45 - 14:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By JAZMIN				FSC Jazmin Villagran Valencia 04/02/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
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		
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		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed equipment stacked while still wet after sanitizing. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured 70F at preparation sink. Per PIC, usually only fruits and vegetables are washed here. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed fruit flies in the warewashing area and in the storage area by the cheesecakes. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations: Observed a light out in the ventilation hood in the back preparation area. [CA] Repair/replace light fixture.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Three compartment sink and rinse sink in bar area were leaking and could not be shut off. [CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Soup	Walk in freezer	57.00 Fahrenheit	Cooling
Hot water	Mechanical warewash	169.00 Fahrenheit	
Raw chicken	Walk in fridge 3	39.00 Fahrenheit	
Rice	Hot holding	158.00 Fahrenheit	
Pico de gallo	Cold holding drawer	41.00 Fahrenheit	
Mashed potato	Hot holding	165.00 Fahrenheit	
Lactic acid	Sanitizing bucket	700.00 PPM	
Egg roll	Reach in fridge	51.00 Fahrenheit	cooling from prep
Cooked pork	Walk in fridge	40.00 Fahrenheit	
Cooked onions	Cold holding insert	40.00 Fahrenheit	
Tomato sauce	Cold holding insert	46.00 Fahrenheit	Just poured from can.
Raw chicken	Cold holding drawer	40.00 Fahrenheit	
Cooked potato	Walk in fridge	39.00 Fahrenheit	
Pico de gallo	Cold holding insert	38.00 Fahrenheit	
Ambient air	Reach in fridge	41.00 Fahrenheit	
Whipped cream	dispenser	39.00 Fahrenheit	
Cheesecake	Display case	41.00 Fahrenheit	
Cooked chicken	Just cooked	173.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Warm water	Restroom hand wash sink	100.00 Fahrenheit	
Diced tomato	Cold holding drawer	41.00 Fahrenheit	
Raw chicken	Cold holding drawer	40.00 Fahrenheit	
Taquito	Cooling from prep	51.00 Fahrenheit	Cooling from prep
Cooked chicken	Walk in fridge	39.00 Fahrenheit	
Tomato sauce	Cold holding insert	41.00 Fahrenheit	
Diced tomato	Cold holding insert	38.00 Fahrenheit	
Soup	Hot holding	155.00 Fahrenheit	
Cheese	Cold holding drawer	41.00 Fahrenheit	
Oat milk	Under counter reach in	39.00 Fahrenheit	
Chlorine	Mechanical warewash - bar	50.00 PPM	
Warm water	Handwash sink - bar	100.00 Fahrenheit	
Blanched asparagus	Walk in fridge 2	39.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Crispy cheese	Cold holding drawer	40.00 Fahrenheit	
Mashed potatos	Hot holding 2	155.00 Fahrenheit	
Hot water	Preparation sink	70.00 Fahrenheit	
Cooked chicken	Cold holding drawer	40.00 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 **8/11/2025**. 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.

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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



Received By: Jazmin Villagram
Manager

Signed On: July 28, 2025