

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 FA0208395 - PAPAS AND EGGS		Site Address 2780 ABORN RD, SAN JOSE, CA 95121		Inspection Date 05/26/2026		Placard Color & Score GREEN 79		
Program PR0306585 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PAPAS AND EGGS INC		Inspection Time 14:00 - 15:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By VANESSA				FSC Joanna Torres Moreland 10/19/2026

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						
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							
K07	Proper hot and cold holding temperatures		X		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						
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		X
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		X
K42	Garbage & refuse properly disposed; facilities maintained		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0208395 - PAPAS AND EGGS		Site Address 2780 ABORN RD, SAN JOSE, CA 95121	Inspection Date 05/26/2026
Program PR0306585 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PAPAS AND EGGS INC	Inspection Time 14:00 - 15:00
K48	Plan review		
K49	Permits available		X
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: *Pooled eggs stored at the preparation table was measured at 62 oF.*

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced avocados shall always be held at 41°F or below or at 135°F or above unless the food products are stored outside this temperature with time as a public health control method. The manager voluntarily condemned and destroyed about a bin full of pooled eggs (COS).*

Follow-up By 05/26/2026

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *There was no consumer advisory note on the menu.*

[CA] *If any food products are sold raw, partially cooked, or served medium rarely, the consumer must be notified by the employees, or a consumer advisory note must be written on the menu that specifies:*

- 1) Specifically identify all meat/egg/seafood items that are offered raw or undercooked and*
 - 2) Include a reminder statement of the increased risk of foodborne illness from consuming such foods*
- A. Written information regarding the safety of these FOOD items is available upon request.*

B. Document this on the menu, or

C. Advise the customer orally with the following warning:

Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Inspector Observations: *The screen covers of the make-up air vents back in the restroom's exhaust fan have heavy dust accumulation. The screens are also detached from the ceiling.*

[CA] *Clean the screen covers of the makeup air and the exhaust fan regularly. The vents must be sealed to the ceiling of the restroom.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

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: *The drainpipe from the preparation sink is immersed inside the floor sink.*

[CA] *To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the floor sink and the drainpipes.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *There is a foul smell on both restrooms.*

[CA] *Investigate the cause of the smell and address the problem immediately. Until then, please improve the air circulation inside the restroom and install some refreshers on the hallway.*

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

OFFICIAL INSPECTION REPORT

Facility FA0208395 - PAPAS AND EGGS	Site Address 2780 ABORN RD, SAN JOSE, CA 95121	Inspection Date 05/26/2026
Program PR0306585 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PAPAS AND EGGS INC	Inspection Time 14:00 - 15:00

Inspector Observations: 48 HOUR NOTICE

Our records indicate this facility has a delinquent account and is operating without a valid Santa Clara County Department of Environmental Health permit. The facility has an outstanding account balance in the amount of \$1,975.00

Payment must be made within 48 hours (2 business days) to the Santa Clara County DEH online at our website which is <https://paydirect.link2gov.com/SantaClaraCountyDEH/ItemSearch> using an account ID number AR1357620. You may also drop a business check or a crasher's check at our office address written on the top right corner.

A re-inspection will not be conducted if your account is paid in full by 5/28/26. The facility shall remain open, and a new valid permit will be mailed after payment has been received.

If your account has not been paid in full by the Comply By date, a re-inspection will be carried out, and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Steak	Drawer fridge	38.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Diced tomato	Preparation fridge	35.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Sausage	Preparation fridge	39.00 Fahrenheit	
Fresca cheese	Preparation fridge	38.00 Fahrenheit	
Pooled egg	Preparation table	62.00 Fahrenheit	
Chicken sandwich	Final cook	160.00 Fahrenheit	

Overall Comments:

Note: 1. When I arrived at the facility, it was almost closing. However, the manager allowed me to conduct the inspection.

2. Food safety manager certificate: Joanna Torres Moreland - 10/19/2026

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 **6/9/2026**. 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: Vanessa Verduzco
Employee
Signed On: May 26, 2026