

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 FA0293261 - DEMIYA		Site Address 1145 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 07/25/2025
Program PR0437490 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DEMIYA, INC	Inspection Time 12:00 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ARTHUR DE LA CUEVA	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 07/25/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *multiple dead cockroaches were observed in the dining area. Couple of dead cockroaches were also found below the storage shelf in the kitchen area. A live cockroach was also found below the preparation sink.*

[CA] *Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminated and verified by a district inspector, the facility shall remain closed. Please contact the Priscilla Mark for a follow-up inspection.*

Follow-up By
07/28/2025

Minor Violations

Cited On: 07/25/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

Follow-up By
07/25/2025

Cited On: 07/25/2025

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *There are some cracks, crevices, and holes on the wall all over the kitchen area which might be used to harbour and hide vermins.*

[CA] *Please seal the holes, cracks, and services immediately.*

Follow-up By
07/25/2025

Measured Observations

N/A

Overall Comments:

Note: 1. *This a follow-up inspection to the routine inspection conducted by Frank on 07/23/25. The restaurant was closed due to vermin infestation. The owner of the restaurant submitted a checklist for reopening of a facility closed due to a vermin infestation which states that no live or dead cockroaches are found in the facility. However, during this follow-up inspection, multiple dead cockroaches were observed in the dining area. Couple of dead cockroaches were also found below the storage shelf in the kitchen area. A live cockroach was also found below the preparation sink.*

Therefore, the facility is going to remain closed. Priscella Mark, Supervising registered Environmental Health Specialist is consulted about the situation.

2. *This is a free follow-up inspection. However, any subsequent follow-up inspection shall be conducted at a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability to the owner. If the owner decides to schedule a follow-up inspection on the weekend, our office must be contacted before 2:30 pm on Friday by phone or via email.. An invoice shall be generated and emailed to the owner which must be paid before a second follow-up inspection is conducted. Proof of payment must be presented to the inspector before the start of an inspection.*

Please contact Priscilla Mark at Priscilla.Mark@deh.sccgov.org or 408 918 3433.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/8/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Arthur De La Cueva
Manager

Signed On: July 25, 2025