

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 FA0208382 - PEANUTS CAFE		Site Address 275 E SAN FERNANDO ST, SAN JOSE, CA 95112		Inspection Date 05/28/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 62 </div>		
Program PR0301012 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUH, JOSEPH		Inspection Time 12:15 - 14:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By HECTOR				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations:

1. In the kitchen area, at the prep cooler across the cook line, numerous of Potentially Hazardous Foods were measured above 41°F (Sliced tomatoes 52°F, Boiled Potatoes 69°F, and shredded cheese 54°F). Per cook, the potatoes were left out for about an hour due to a rush. The rest of the food in the top section was found to be in double inserts and the ambient temperature of the bottom section was measured at 56°F at time of the inspection. Per cook, they refilled the line at 11:30 am.

2. In the kitchen area, at the deli slicer, ham was left on the machine and measured at 69°F. Per cook, they left it there about an hour prior.

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

[COS] 1. Staff agreed to time mark the items for discard after 4 hours of removal from temperature control. Boiled potatoes were moved to the upright cooler to rapidly cool.

[COS] 2. The ham was moved to the upright cooler to rapidly cool.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Repeat Violation: There is no Food Safety Certificate available upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. There are no Food Handler Cards available upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Facility offers undercooked (eggs) menu items for sale without a consumer advisory and disclosure.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Inspector Observations:

1. Repeat Violation: In the ware washing area, at the two compartment ware wash sink, the hot water handle of the faucet does not work.

Note: There is a hose bibb that can provide hot water to one of the compartments of the sink.

2. In the ware washing area, at the prep sink, the cold water handle does not work.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

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

Inspector Observations:

Several dead cockroaches were observed inside the ice machine.

Note: The ice machine is not in use and was empty. No other evidence of cockroaches were observed.

[CA] Clean and sanitize area of dead cockroaches.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Raw chicken was found thawing in a container with water at the prep sink drainboard.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Cook moved the chicken to the upright cooler to thaw.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

In the upright cooler raw chorizo was found stored above bread.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

At the server station facility has three unlabeled containers with a white crystalline substance.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Facility has a non ANSI microwave.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. The prep cooler is not maintaining PHFs at 41°F or below.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations:

Facility was storing in use utensils in water below 135°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

[COS] Staff moved the container to one of the burners to maintain above 135°F.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks thermometers in refrigeration units.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

The employee restroom door does not self close.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Facility has several pieces of equipment (display case cooler and ice machine) that are not used for the operation.

[CA] Remove or use the equipment to prevent vermin harborage.

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

Inspector Observations:

2nd Repeat Violation: The floor in front of the walk in cooler is in disrepair.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Rice	Rice Cooker	140.00 Fahrenheit	
Boiled Potatoes	Prep Cooler - Bottom	69.00 Fahrenheit	
Beef	Final Cook	169.00 Fahrenheit	
Chicken Nuggets	Undercounter Freezer	14.00 Fahrenheit	
Chorizo	Upright Freezer	4.00 Fahrenheit	
Water	Utensil holder	129.00 Fahrenheit	
Breakfast Sausage	Undercounter Cooler	68.00 Fahrenheit	Cooked 1.5 hours prior, cooling
Water	Two Compartment Sink - Hose Bibb	130.00 Fahrenheit	
Water	Hand Sinks - All	100.00 Fahrenheit	
Orange Juice	Keg Cooler	28.00 Fahrenheit	Infrared Thermometer
Burger Patty	Undercounter Cooler	41.00 Fahrenheit	
Chorizo	Undercounter Cooler	41.00 Fahrenheit	
Raw Chicken	Prep Sink Drainboard	29.00 Fahrenheit	Thawing
Shredded Cheese	Prep Cooler	54.00 Fahrenheit	
Ambient Air	Prep Cooler - Bottom	56.00 Fahrenheit	Infrared Thermometer
Soda	Upright Cooler	38.00 Fahrenheit	Infrared Thermometer
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Ham	Deli Slicer	69.00 Fahrenheit	
Sliced Tomatoes	Prep Cooler	52.00 Fahrenheit	

Overall Comments:

Notes:

- Failure to correct repeat violations will result in further enforcement actions from this department.

- A follow up inspection will be conducted to determine compliance with K07 and K35.

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 **6/11/2025**. 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.

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: Hector
Cook
Signed On: May 28, 2025