

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 FA0212830 - MIKAYLA'S CAFE AND CATERING	Site Address 890 ALDO AV, SANTA CLARA, CA 95054	Inspection Date 09/04/2025
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GM ENTERPRISE INC	Inspection Time 08:00 - 08:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By LEONARDO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/01/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/01/2025

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

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/01/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 09/04/2025. See details below.

Cited On: 09/04/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

***REPEAT VIOLATION* from routine conducted 3 days prior**

Large, plastic wrap-covered hotel pan of cooked potatoes measured 48F-49F throughout while maintained on a shelf inside of the walk-in. Per the PIC, potatoes had been cooling since yesterday at 3pm.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

When cooling PHF's, leave food uncovered to allow for rapid cooling.

[COS] PIC VC&D cooked potatoes. See VC&D report.

Cited On: 09/01/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/04/2025

Cited On: 09/01/2025

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 09/04/2025

OFFICIAL INSPECTION REPORT

Facility FA0212830 - MIKAYLA'S CAFE AND CATERING	Site Address 890 ALDO AV, SANTA CLARA, CA 95054	Inspection Date 09/04/2025
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GM ENTERPRISE INC	Inspection Time 08:00 - 08:50

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	3 comp sink/wiping cloth bucket	100.00 PPM	
cooked potatoes	walk-in cooler	48.00 Fahrenheit	cooling since yesterday at 3pm
raw shell eggs	walk-in cooler	38.00 Fahrenheit	
patty	prep unit (upper)	38.00 Fahrenheit	
gravy	steam table	145.00 Fahrenheit	
sasuage	prep unit (upper)	39.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after the facility earned a conditional pass during the routine inspection conducted on 9/1/25:

Compliance of the following was verified:

*K05: Hand not clean/improperly washed/gloves not used properly
- Proper handwashing and glove changing procedures observed*

*K07: Improper hot and cold holding temperatures:
- All potentially hazardous foods measured at or below 41F, OR at or above 135F*

*K13: Food not in good condition/adulterated:
- No adulteration of food observed. No flies observed within facility. Keep front door closed to prevent entrance of pests that may adulterate food.*

*K14: Food contact surfaces unclean and unsanitized:
- Proper wash, rinse, sanitize procedures observed. Meat slicer is clean to sight and touch. Per the PIC, the meat slicer is washed more often than every 4 hours following use.
Note: If facility wishes to wipe down meat slicer, maintain wiping towels in chlorine sanitizer solution of 100 ppm.*

Facility provided a valid FSC [Phara Nvon 12/27/2025] and FHC's for employees.

Compliance of the following was not verified:

*K09: Improper cooling methods
REPEAT VIOLATION from routine conducted on 9/1/25
- Large, plastic wrap-covered hotel pan of cooked potatoes measured 48F-49F throughout while maintained on a shelf inside of the walk-in. Per the PIC, potatoes had been cooling since yesterday at 3pm.
- PIC VC&D potatoes. See VC&D report.*

One major violation noted during follow-up inspection.

Facility re-issued a green placard.

Continue to work on the violations cited during the last routine inspection on 9/1/25.

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 **9/18/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212830 - MIKAYLA'S CAFE AND CATERING	Site Address 890 ALDO AV, SANTA CLARA, CA 95054	Inspection Date 09/04/2025
Program PR0301979 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GM ENTERPRISE INC	Inspection Time 08:00 - 08:50

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: san pol
owner
Signed On: September 04, 2025