

# 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

|                                                                                 |  |                                                        |                                       |                                      |                                         |                                                                                                                                                                                                  |  |                                       |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------|---------------------------------------|--------------------------------------|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0254387 - GOOD KARMA ARTISAN ALES & CAFE                   |  | <b>Site Address</b><br>37 S 1ST ST, SAN JOSE, CA 95113 |                                       | <b>Inspection Date</b><br>10/08/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">88</div> |  |                                       |
| <b>Program</b><br>PR0371019 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                        | <b>Owner Name</b><br>ROBERT SCHMELZER |                                      | <b>Inspection Time</b><br>15:50 - 16:50 |                                                                                                                                                                                                  |  |                                       |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION           |                                       | <b>Consent By</b><br>PARIS           |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Sadie Miller<br>08/28/2030 |

  

| 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                           | X  |       |       |        |     |     |     |
| 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                                                      |     |     |
| 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                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| 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                          |     |     |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing |     |     |
| 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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|                                                                          |                                   |                                                 |                                  |
|--------------------------------------------------------------------------|-----------------------------------|-------------------------------------------------|----------------------------------|
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| 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:

*PHFs at the steam table were measured between 110F and 130F around 4pm. Per staff, they had been placed into the steam table around 12pm. The steam table was set to 5 out a max of 10 levels. Water in the steam table measured at 130F.*

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

*[COS] Items were discarded. See VC&D report.*

### Minor Violations

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

#### Inspector Observations:

*Repeat Violation: FRP near the three compartment sink is beginning to detach.*

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

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

#### Inspector Observations: --48 HOUR NOTICE--

*Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2,281.00 Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).*

*A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.*

*A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item                 | Location                 | Measurement       | Comments         |
|----------------------|--------------------------|-------------------|------------------|
| Pulled Pork          | Steam Table              | 120.00 Fahrenheit | VC&D             |
| Water                | Handwash Sink            | 100.00 Fahrenheit |                  |
| Ambient Air          | Upright Cooler - Bar     | 39.00 Fahrenheit  |                  |
| Keg                  | Kegirator                | 38.00 Fahrenheit  | IR               |
| Brown Rice           | Rice Cooker              | 150.00 Fahrenheit |                  |
| Jamaican Jerk        | Upright Cooler - Kitchen | 36.00 Fahrenheit  |                  |
| Chlorine - Sanitizer | Three Compartment Sink   | 100.00 PPM        |                  |
| Daal                 | Counter                  | 120.00 Fahrenheit | Cooling ~ 1 hour |
| Quinoa               | Rice Cooker              | 138.00 Fahrenheit |                  |
| Jamaicain Jerk       | Undercounter Freezer     | 2.00 Fahrenheit   |                  |
| Water                | Three Compartment Sink   | 120.00 Fahrenheit |                  |

### Overall Comments:

**Notes:**

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|                                                                          |                                                 |                                  |
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**- The exhaust vent in the restroom is missing. Per Robert, he removed it to obtain the part number and order a new one. Install new unit once received.**

**- Staff were knowledgeable on SOP for required secondary container when washing produce in the directly plumbed prep sink.**

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 **10/22/2026**. 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:** Robert  
Owner  
**Signed On:** October 08, 2026