

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 FA0286080 - CAFFE BENE		Site Address 181 E TASMAN DR #80, SAN JOSE, CA 95134		Inspection Date 11/20/2025	
Program PR0428924 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name ORANGE KITCHEN LLC		Inspection Time 10:00 - 11:15
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By VI VO	FSC Jung Eun Kim 09/25/2026		

Placard Color & Score
RED
77

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						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			S
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						S
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					N

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	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
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:

Two containers of milk measured 58F and 47F respectively while maintained out on the counter. Per the staff, they had been taken out for preparation less than one hour prior.

Follow-up By
11/25/2025

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Employee relocated milk to under-counter cooler. Two-hour active preparation allowance discussed with staff.

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

Inspector Observations:

1. German cockroaches of various life stages observed in the following locations:

- 1 live crawling in the conduits underneath the glass-display cooler at the entrance of the bar-area
- 2 live and 5+ dead in a sticky trap underneath the "Sota" oven in the back kitchen area
- 1 live and 10+ dead in a sticky trap underneath the ice machine in the back kitchen area
- 1 live in the crevice between the wall and backboard of the three compartment sink, on the right side directly adjacent to the soap dispenser for the hand sink in the back kitchen area
- 1 live crawling on the floor amid boxes and other clutter in the storage room
- 15+ dead in a sticky trap underneath the under-counter cooler in the bar-area
- 5+ dead in multiple sticky traps in the storage room
- several dead cockroaches observed on the floor underneath various refrigeration units throughout the kitchen

Per the staff, they began having issues with cockroaches this past summer. PIC states that occasionally the sewage drain underneath the three compartment sink will back up owing to shared sewage lines with nearby apartments, and she thinks this is the source of the cockroaches. No sewage backup observed at time of inspection. Pest control report could not be provided. PIC is unsure if the property maintains a regular pest control service.

2. Photographs: Taken for documentation purposes.

3. Supervisor has been notified of the closure.

4. Notification: The person in charge during inspection, Vi, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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Inspector Observations:

Handwash sink at the entrance of the bar-area lacked paper towels.

[CA] Handwash sinks shall be properly stocked with soap and paper towels at all times that the facility is in operation.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Can of "Raid: cockroach and ant repellent" observed on a lower counter unit beneath the register.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Discontinue the use of Raid. Work with pest control to apply approved chemicals to eliminate cockroach presence.

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:

Cardboard boxes and other clutter observed in the storage room.

[CA] Maintain clean and organized, and remove items unnecessary for the operation of the facility to prevent the harborage of vermin. Remove unneeded cardboard, as the material is corrugated and may allow for the harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
quaternary ammonium	three compartment sink	200.00 PPM	
croissant	two-door upright freezer - back kitchen	18.00 Fahrenheit	
cheese	two-door upright cooler - back kitchen	40.00 Fahrenheit	
cheese	prep cooler	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
ham	prep cooler	41.00 Fahrenheit	
milk	under-counter cooler - middle	41.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
milk	under-counter cooler - left	37.00 Fahrenheit	

Overall Comments:

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

Facility must also perform the following actions prior to reopening:

- Eliminate all presence of vermin, dead or alive, within the facility.**
- Clean and sanitize all areas, including but not limited to floors, walls, ceilings, and surfaces of all equipment throughout the facility.**
- Seal any gaps, cracks, or holes within the premises and in the structure of the facility that may provide harborage or entrance for vermin.**
- Dispose of any contaminated items.**

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- Remove unused equipment so as to prevent harborage for vermin.
- Dispose of garbage or bagged waste properly

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule. Business card provided. Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

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 **12/4/2025**. 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: Vi Vo
Manager
Signed On: November 20, 2025