

# 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>FA0240519 - GRACE DELI & CAFE                                |  | <b>Site Address</b><br>303 ALMADEN BL, SAN JOSE, CA 95110 |                                    | <b>Inspection Date</b><br>02/27/2026 |                                         | <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;">97</div> |  |                                     |
| <b>Program</b><br>PR0350058 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                           | <b>Owner Name</b><br>EYRICE, IDRIS |                                      | <b>Inspection Time</b><br>11:20 - 12:55 |                                                                                                                                                                                                  |  |                                     |
| <b>Inspected By</b><br>ANABELLE GARCIA                                          |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                    | <b>Consent By</b><br>EDA EYRICE      |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Eda Eyryce<br>03/01/2028 |

  

| 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  |       |       |        |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       | X     | X      |     |     | N   |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                                    |                                  |
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| Program<br>PR0350058 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>EYRICE, IDRIS                        | Inspection Time<br>11:20 - 12:55 |
| K48                                                                      | Plan review                                        |                                  |
| K49                                                                      | Permits available                                  |                                  |
| K58                                                                      | Placard properly displayed/posted                  |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the 3 door upright cooler: Scrambled eggs, hash browns, and tuna salad observed cooling in deep metal containers covered with plastic wrap. (50-52F) Per operator, food items were removed from temperature control at 9am.*

**[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.*

**Note:** *Tuna salad prepared from room temperature ingredients shall be cooled to 41°F within 4 hours.*

**[SA]** *All food items were transferred to uncovered, shallow containers and placed on op shelf of refrigeration unit.*

### Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

### Measured Observations

| Item                  | Location                          | Measurement       | Comments         |
|-----------------------|-----------------------------------|-------------------|------------------|
| raw shell eggs        | 3 door upright cooler             | 38.00 Fahrenheit  | IR               |
| water                 | hand wash sink                    | 100.00 Fahrenheit |                  |
| whole milk            | 2 door under counter cooler       | 37.00 Fahrenheit  | IR               |
| water                 | 2 comp prep sink                  | 135.00 Fahrenheit |                  |
| cooked hashbrowns     | 3 door upright cooler             | 51.00 Fahrenheit  | improper cooling |
| diced tomatoes        | 2 door prep cooler 2              | 39.00 Fahrenheit  |                  |
| bagel                 | single door upright freezer       | 12.00 Fahrenheit  | IR               |
| cooked scrambled eggs | 3 door upright cooler             | 52.00 Fahrenheit  | improper cooling |
| cooked chicken        | 3 door upright cooler             | 41.00 Fahrenheit  |                  |
| water                 | janitorial sink                   | 125.00 Fahrenheit |                  |
| jalapeno ranch        | 3 door upright cooler 2           | 36.00 Fahrenheit  | IR               |
| tomato soup           | warmer                            | 149.00 Fahrenheit |                  |
| sliced tomatoes       | 2 door prep cooler - top insert   | 41.00 Fahrenheit  |                  |
| tuna salad            | 3 door upright cooler             | 50.00 Fahrenheit  | improper cooling |
| chlorine              | 3 comp sink                       | 100.00 PPM        |                  |
| roast beef            | 2 door prep cooler 2 - top insert | 40.00 Fahrenheit  |                  |

### Overall Comments:

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|                                                                          |                                                    |                                  |
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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 **3/13/2026**. 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 |



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**Received By:** Eda Eyryce  
owner

**Signed On:** February 27, 2026