

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 FA0262071 - CAFE TAZZA		Site Address 2213 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 10/14/2025
Program PR0384324 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CLASSIC FOODS INC	Inspection Time 10:15 - 11:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By PINAK SHARMA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/09/2025

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

Compliance of this violation has been verified on: 10/14/2025

Cited On: 10/14/2025

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

Inspector Observations: Measured cooked jackfruit and paneer in the display steam table from 110-130F. Per staff, foods were cooked less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Specialist instructed employees to reheat jackfruit and paneer to 165F prior to hot holding.

Cited On: 10/09/2025

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, 14125(b), 114141

Compliance of this violation has been verified on: 10/14/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
masala	display steam table	135.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	50.00 PPM	
paneer	display steam table	110.00 Fahrenheit	110-123F
samosas	self-service hot holding box	158.00 Fahrenheit	
jackfruit	display steam table	120.00 Fahrenheit	120-130F

Overall Comments:

On-site to conduct a follow-up for the previous routine inspection (dated 10/9/2025).

The following major violations have been corrected:

- K07: Proper hot and cold holding temperatures. Measured samosas and other foods in the self-service hot holding box from 135-160F. Per PIC, the temperature of the hot holding box was adjusted. Ensure the hot holding box consistently maintains foods at 135F or above.

--- No vada pav at the time of inspection. Per PIC, items will be time marked using a handwritten sign.

--- See violation K07 for temperature holding issues observed at time of inspection.

- K14: Food contact surfaces cleaned and sanitized. Observed the 3-compartment sink set up with sanitizer at the time of inspection. Measured the chlorine solution at 100 ppm. Ensure sanitizer concentration is consistently maintained at 50 ppm using sanitizer test strips. Discussed proper warewashing and daily testing procedures with PIC.

Facility has earned a green placard or "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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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 **10/28/2025**. 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: Pinak Sharma
Employee

Signed On: October 14, 2025