

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 FA0281962 - ESSENTIAL NUTRITION		Site Address 904 OAKLAND RD, SAN JOSE, CA 95112		Inspection Date 02/25/2026		Placard Color & Score GREEN 90		
Program PR0423109 - LIMITED FOOD SERVICE CAT 2 - FP76			Owner Name MEZA, FABIOLA		Inspection Time 12:25 - 13:55			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By FABIOLA				FSC Exempt

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	
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		X			N
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	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot/warm water at the 3-compartment sink and restroom handsink to be 65F.

Follow-up By
03/06/2026

[CA] Provide warm water (100F) at the handsink and hot water (120F) at the 3-compartment sink.

[SA] FACILITY IS NOT PERMITTED TO HANDLE OPEN FOODS OR OFFER OPEN SAMPLES. Facility may only sell prepackaged foods. A follow-up inspection will be conducted no later than end of next week to determine compliance. See notes below.

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Observed small child in the front service/prep area.

[CA] Only food employees are permitted in the food prep area.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	65.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	65.00 Fahrenheit	

Overall Comments:

OBSERVED EVIDENCE OF BEVERAGE PREPARATION/SALE (OBSERVED STRAWS, PAPER CUPS, LIDS FOR CUSTOMERS). OBSERVED HOT WATER DISPENSER IN FRONT SERVICE AREA. PER PIC, THE FACILITY SOMETIMES PREPARES TEA/BEVERAGES FOR CUSTOMERS.

FACILITY IS ONLY PERMITTED TO SELL PREPACKAGED NON-PHFS. PER PERMIT CATEGORY AND PERMIT CONDITION, NO OPEN BEVERAGES/BEVERAGE PREPARATION IS PERMITTED. ONLY SAMPLES OF NON-PHFS IS PERMITTED UNDER THE CURRENT PERMIT CATEGORY (FP76).

***IF FACILITY WISHES TO SERVE/PREPARE OPEN BEVERAGES, FACILITY MUST SUBMIT PLANS FOR A HANDWASH SINK AND ANY OTHER NEEDED EQUIPMENT AND OBTAIN WRITTEN APPROVAL FROM OUR AGENCY AND THE CITY BUILDING DEPARTMENT BEFORE INSTALLATION AND USE.

FUTURE VIOLATIONS OF THE PERMIT CATEGORY (E.G. PREPARATION/SALE OF BEVERAGES) MAY RESULT IN ENFORCEMENT ACTION.

A follow up inspection will be conducted to assess the hot water major violation listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or mindy.nguyen@deh.sccgov.org if there are any changes or updates.

Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

Consulted supervisor A. Sircar.

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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 **3/11/2026**. 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: Fabiola Meza
Owner
Signed On: February 25, 2026