

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 FA0284027 - THE BREAKFAST CLUB @ MIDTOWN		Site Address 1432 W SAN CARLOS ST 80, SAN JOSE, CA 95126		Inspection Date 05/14/2026	
Program PR0425997 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name A+G INVESTMENTS		Inspection Time 12:15 - 13:45
Inspected By LAWRENCE DODSON	Inspection Type ROUTINE INSPECTION		Consent By VERONICA	FSC Not Available	

Placard Color & Score
GREEN
79

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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						
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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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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K48 Plan review		X
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: Breaded chicken and sausage links held in preparation refrigerator #1 measured >41F, <135F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Per pic, phf was held since morning >2 hrs. PHF was voluntarily condemned and destroyed due to temperature abuse.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC has expired. [CA]

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Boxed food found stored directly on the floor of the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Large Co2 tanks are not secured to a rigid structure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Scoop handles in bulk food containers are stored in contact with food. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wet/used wiping cloths found in direct contact with food.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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

Inspector Observations: Heavy grease/food buildup under equipment in kitchen.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Botrista machine at bar has not been approved for use.

[CA] Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Prior to using machine, submit for an addition of "single piece of equipment."

Follow-up By
06/01/2026

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese	preparation refrigerator	41.00 Fahrenheit	
rice	rice cooker	151.00 Fahrenheit	
milk	standing refrigerator /service	39.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
water	3 compartment sink	120.00 Fahrenheit	
walk-in refrigerator	storage	34.00 Fahrenheit	
sausage	preparation refrigerato r#1	52.00 Fahrenheit	
crab	preparation refrigerator	41.00 Fahrenheit	
heavy cream	walk-in refrigerator	41.00 Fahrenheit	
preparation refrigerator	cook line	40.00 Fahrenheit	
breaded chicken	preparation refrigerator #1	62.00 Fahrenheit	
shrimp/cooked	preparation refrigerator	71.00 Fahrenheit	cooling
sanitizer concentration	mechanical dishwasher	50.00 PPM	
pico de gallo	preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

*****Botrista machine at bar has not been approved for use. You are hereby given till June 1st to submit plans for the addition of equipment or remove the piece by June 1,2026
Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.***

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 **5/28/2026**. 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: VERONICA CUEVAS
PIC

Signed On: May 14, 2026