

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 FA0208022 - LUV CAFE		Site Address 2444 ALVIN AV B, SAN JOSE, CA 95121	Inspection Date 06/05/2025
Program PR0301815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NGUYEN, TRAN	Inspection Time 12:50 - 13:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LUCY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 06/02/2025

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

Compliance of this violation has been verified on: 06/05/2025

Cited On: 06/02/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 06/05/2025

Minor Violations

Cited On: 06/05/2025

K14 - 3 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

Inspector Observations: Observed kitchen employee rinsing sanitized utensils under water before returning utensils to their respective holders. Additionally, cups are dip into sanitizing solution and immediately removed from the sanitizing solution and stored upright for use.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Cited On: 06/02/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 06/05/2025

Measured Observations

Item	Location	Measurement	Comments
Milk	Merchandiser refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/2/2025.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures:
 - PHF items measured at 41F and below. See measured observations.
 - K15M - Food not obtained from approved source:
 - All unapproved food items have been removed from facility with the exception of various frozen to-go cups of soup which

OFFICIAL INSPECTION REPORT

Facility FA0208022 - LUV CAFE	Site Address 2444 ALVIN AV B, SAN JOSE, CA 95121	Inspection Date 06/05/2025
Program PR0301815 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, TRAN	Inspection Time 12:50 - 13:35

employee stated that its for personal use.

- **K35m - Equipment, utensils - unapproved, unclean, not in good repair, inadequate capacity:**
 - **Unapproved cooking equipment; various butane burners and counter-top deep fryer, have been removed from the facility.**

- **Facility has earned a green pass placard.**
 - **Continue to address violations noted on previous inspection reports.**

***** Continued non-compliance and repeated violations cited at the next routine inspection may result in a mandatory office hearing.**

***** Office hearings are subjected to the hourly rate approved by the County Board of Supervisors.**

***** Failure to demonstrate corrective action may lead to further enforcement, including permit suspension and applicable penalties.**

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 **6/19/2025**. 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: Lucy
Waitress
Signed On: June 05, 2025