

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 FA0286755 - VITALITY BOWLS		Site Address 1088 E BROKAW RD 25, SAN JOSE, CA 95131		Inspection Date 02/09/2026		Placard Color & Score GREEN 88		
Program PR0430026 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name J&L VELASQUEZ, INC		Inspection Time 13:40 - 15:10			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By LUISA				FSC LUISA VELASQUEZ 09/25/2028

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						S
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		X
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		X
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

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

Inspector Observations: *In the right large prep unit: measured internal temperature of chicken (51 - 53F), mozzarella cheese (52F), and roast beef (48F). PIC stated the chicken had been held for 40 minutes, and the roast beef had been in the unit since 2/7/26 (2 days prior).*

Note: *a metal probe thermometer measured the internal temperature of the unit to be 47F after the door was kept closed for 30 minutes.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *The roast beef was voluntarily discarded (see VCD form). The other potentially hazardous foods in the unit will be moved to a different refrigerator.*

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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

Inspector Observations: *The right large prep unit was unable to keep potentially hazardous foods at 41F and below (ambient temperature measured 47F with a metal probe thermometer after the door was kept closed for 30 minutes).*

[CA] *Repair/adjust the prep unit so that it can keep potentially hazardous foods at 41F and below, even during busy prep times.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *In the rear dry storage area, observed personal items (bags, jacket, phone) stored on top of/on shelves above food containers.*

[CA] *Store personal belongings away from/below food containers to prevent cross-contamination.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
BROWN RICE	HOT HOLDING	150.00 Fahrenheit	
CHICKEN	PREP UNIT, REACH-UNDER SECTION	51.00 Fahrenheit	
MOZZARELLA CHEESE, COOKED CHICKEN	PREP INSERTS	52.00 Fahrenheit	
COCONUT MILK	REACH-UNDER PREP UNIT	41.00 Fahrenheit	
SHELL EGGS	UPRIGHT UNIT	41.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
ROAST BEEF	PREP UNIT, REACH-UNDER SECTION	48.00 Fahrenheit	
MEATS	UPRIGHT FREEZER	5.00 Fahrenheit	

Overall Comments:

Ensure a metal probe thermometer is readily available at all times.

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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 2/23/2026. 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: Luisa Velasquez
Owner
Signed On: February 09, 2026