

**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**

<b>Facility</b> FA0207878 - IJAVA CAFE INC		<b>Site Address</b> 2306 ALMADEN RD 150, SAN JOSE, CA 95125		<b>Inspection Date</b> 08/23/2022	
<b>Program</b> PR0307427 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> SHEIKH, NADIR		<b>Inspection Time</b> 10:10 - 12:30
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> NADIR		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>66</b>
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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		X			
K07 Proper hot and cold holding temperatures		X		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	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	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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Soap was not provided at only hand wash sink in back preparation area. Paper towels were not provided at handwash sink in front service area. [CA] Provide handwashing cleanser and paper towels in dispensers at handwash stations at all times. [COS] Soap and paper towels were provided.**

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

**Inspector Observations: Food items in cold holding unit (raw burger, chicken, eggs, tomatoes) measured between 49F-55F. Per PIC some items had been in the unit for more than four hours (cooked mushrooms). The rest had been in the unit for about two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Cooked mushrooms were VCD and the rest of the items in the two hour window were placed onto ice baths.**

### Minor Violations

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

**Inspector Observations: 1. Food safety certification was not available at time of inspection. [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.**

**2. Food handler cards for employees were not available at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed dead cockroaches in varying stages of life long floor in warewashing area. Last pest control treatment was conducted on 8/21/2022. [CA] Clean and sanitize area of dead cockroaches.**

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

**Inspector Observations: There was not designated person in charge upon inspectors arrival. Employee called owner. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.**

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

**Inspector Observations: 1. Observed food stored on the floor of the dry storage area. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**2. Observed open bags of bulk food stored in dry storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Quaternary ammonia test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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

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**Inspector Observations:** Cold holding unit in front preparation area is not maintaining PHF at 41F or below. First measurement was 55F, unit was closed down to allow to cool. Forty five minutes later, the ambient temperature was 55F to 56F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

**PIC placed food in ice baths in cold holding unit. Unit must be repaired/replaced prior to follow up inspection.**

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:** Observed bowls used as scoops in bulk food containers, observed some scoops with handles in contact with food. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** 1. Thermometers are not available inside cold holding units. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

2. Probe thermometer not available at time of inspection. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Diced tomato	Cold hold insert	50.00 Fahrenheit	
Quaternary ammonia	Three comp sink	200.00 PPM	
Ranch	Reach in fridge	50.00 Fahrenheit	49F-50F
Salmon	Cold hold insert - 2nd unit	39.00 Fahrenheit	
Hot water	Three comp sink	122.00 Fahrenheit	
Hot water	Handwash/Restroom handwash	102.00 Fahrenheit	
Green salsa	Under counter	55.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	200.00 PPM	
Ambient air	Under counter	55.00 Fahrenheit	1st measurement
Ambient air	Under counter	56.00 Fahrenheit	2nd measurement after 1 hour.
Black beans	Hot holding	143.00 Fahrenheit	
Whipped cream	Reach in - front service	41.00 Fahrenheit	Infrared.
Cut boiled potato	Prep sink	84.00 Fahrenheit	Cooked 1/2 hour prior to measurement
Cooked chicken	Walk in fridge	39.00 Fahrenheit	
Sweet potato	Cooling on rack	77.00 Fahrenheit	Cooked 25 min prior.
Boiled potato	Prep sink	109.00 Fahrenheit	Cooked 1/2 hour prior to measurement
Raw shelled eggs	Cold hold insert	52.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Cut potatoes	Under counter	55.00 Fahrenheit	
Raw burger	Under counter	52.00 Fahrenheit	

## Overall Comments:

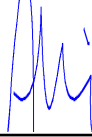
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/6/2022**. 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.

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**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



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**Received By:** Nadir Sheikh  
Owner

**Signed On:** August 23, 2022