

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 FA0260521 - FLOWER FLOUR		Site Address 2580 N 1ST ST 150, SAN JOSE, CA 95131		Inspection Date 02/06/2025		Placard Color & Score YELLOW 73		
Program PR0381879 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANI'S CAKE DELIGHTS CORP		Inspection Time 12:05 - 13:55			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By OFEL				FSC AYME DICKSON 03/04/2027

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		X			N
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	X	
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	X	
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		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		
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: *At the handwash sink in the warewashing area: observed the paper towel dispenser was empty.*

At the handwash sink in the front beverage prep area: observed lack of paper towel dispenser and paper towels.

[CA] *Keep paper towel dispensers stocked at all times. Provide a paper towel dispenser at the front beverage prep area.*

[SA] *The warewash area's paper towel dispenser was refilled, and a stack of paper towels was placed at the beverage area's handwash sink.*

Minor violation: *at the handwash sink near the glass cake display refrigerator: observed paper towel rolls were stored on the adjacent table and the paper towel dispenser was empty.*

[CA] *Store paper towels in a dispenser.*

Follow-up By
02/11/2025

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

Inspector Observations: *Inside the prep inserts in the sandwich/cooking area: measured internal temperature of sliced tomatoes, diced tomatoes, tuna salad, pasta salad, ham, cheese to be 53F. Employees stated food had been taken out of the nearby upright refrigerator and placed into the prep inserts one hour prior.*

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

[SA] *PIC stated they will use or discard all prep insert foods within the next 3 hours (by 3:30pm).*

Follow-up By
02/11/2025

Minor Violations

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

Inspector Observations: *Some employees' food handler cards were expired.*

[CA] *Obtain valid food handler cards.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Inside the walk-in refrigerator: observed raw shell eggs were stored on a shelf directly above ready-to-eat foods (milk, butter).*

[CA] *Store raw animal products below / away from ready-to-eat foods to reduce risk of cross-contamination.*

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: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips.*

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: The prep unit in the sandwich prep area was not able to keep foods at 41F and below.

[CA] Repair unit so that it can keep foods at 41F and below. Until it is repaired, do not store potentially hazardous foods inside (unless using Time as a Public Health Control and clearly time-labeling foods to be discarded within 4 hours).

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

Inspector Observations: Measured chlorine in wiping cloth buckets to be over 200ppm.

[CA] Sanitizing solution for wiping cloth buckets must measure 100ppm chlorine or 200ppm quaternary ammonia.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
BEEF	HOT HOLDING	150.00 Fahrenheit	
TUNA SALAD, MILK, SOUP, CREAM	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MILK	REACH-DOWN REFRIGERATOR, BEVERAGE PREP AREA	39.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CAKE	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
CHLORINE	WIPING CLOTH BUCKET	200.00 PPM	OVER 200PPM
CHEESE	UPRIGHT REFRIGERATOR NEXT TO PREP UNIT	40.00 Fahrenheit	
SLICED TOMATOES, DICED TOMATOES, TUNA SALAD, PASTA SALAD, HAM, CHEESE	PREP INSERTS	53.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the two major violations listed above (food temperatures and handwash sinks).

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 call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **2/20/2025**. 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: Ofel Valdez
Employee
Signed On: February 06, 2025