

**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><br>FA0255627 - COLD STONE CREAMERY                              |  | <b>Site Address</b><br>636 SAN ANTONIO RD, MOUNTAIN VIEW, CA 94040 |   | <b>Inspection Date</b><br>03/22/2019 |   |
| <b>Program</b><br>PR0373327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |  |  | <b>Owner Name</b><br>SAIMIRA LLC          |                                      | <b>Inspection Time</b><br>13:20 - 14:20 |
| <b>Inspected By</b><br>GABRIEL GONZALEZ   | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>MINU NAGARAJAN (PIC)                          | <b>FSC</b> Minu Nagarajan<br>exp: 1/29/24 |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>GREEN</b>                     |
| <b>86</b>                        |

| 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  |       |       |        |     |     | S   |
| K06 Adequate handwash facilities supplied, accessible                           |    | X     |       | X      |     |     | S   |
| 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                                    |     |     |
| 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                                 |     | 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|  |   |                                  |
|--|---|----------------------------------|
| Facility<br>FA0255627 - COLD STONE CREAMERY                              | Site Address<br>636 SAN ANTONIO RD, MOUNTAIN VIEW, CA 94040 | Inspection Date<br>03/22/2019    |
| Program<br>PR0373327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>SAIMIRA LLC                                   | Inspection Time<br>13:20 - 14:20 |
| 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: No papertowels in employee restroom. [CA] Provide paper towels. [COS] Dispenser refilled.**

### Minor Violations

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

**Inspector Observations: Household microwave. [CA] Remove household food equipment from facility. If the equipment is necessary, provide commercial grade replacement with certification/classification for sanitation by an American National Standards Institute (ANSI) accredited certification program (examples: NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**Electrical appliances shall meet applicable Underwriters Laboratories standards for electrical equipment as determined by an ANSI accredited certification program (examples: ETL, UL, etc.)**

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: Container of clean single use gloves is stored under a paper towel dispenser. [CA] Store utensils/food equipment/food away from sources of potential contamination.**

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

**Inspector Observations: Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:**

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
- (3) be approved for sanitation (e.g. NSF approved).

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item     | Location                 | Measurement       | Comments |
|----------|--------------------------|-------------------|----------|
| WATER    | MOP SINK                 | 131.00 Fahrenheit |          |
| MILK     | 2 DR UNDERCOUNTER FRIDGE | 40.00 Fahrenheit  |          |
| FROSTING | WALK IN FRIDGE           | 41.00 Fahrenheit  |          |
| QUAT     | 3 COMP SINK              | 200.00 PPM        |          |
| WATER    | 3 COMP SINK              | 131.00 Fahrenheit |          |
| CARAMEL  | WALK IN FRIDGE           | 41.00 Fahrenheit  |          |

### Overall Comments:

#### OWNERSHIP CHANGE INFORMATION

**NEW OWNER: Saimira LLC**

**NEW FACILITY NAME: Cold Stone Creamery**

**The applicant has completed the application for an Environmental Health Permit.**

**FP09 FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 \$ 635.00**

# OFFICIAL INSPECTION REPORT

|  |   |                                  |
|--|---|----------------------------------|
| Facility<br>FA0255627 - COLD STONE CREAMERY                              | Site Address<br>636 SAN ANTONIO RD, MOUNTAIN VIEW, CA 94040 | Inspection Date<br>03/22/2019    |
| Program<br>PR0373327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>SAIMIRA LLC                                   | Inspection Time<br>13:20 - 14:20 |

**Check # 124 Receipt#00919 Amount \$635.00**

**Permit issued and valid: 4/1/2019 - 3/31/2020**

**This report serves as a temporary permit until the official permit is mailed to the facility.**

**Post permit in public view.**

**\*Structural Review inspection conducted on 3/22/2019**

**\* All other food employees must have valid food handler cards within 30 days from hire date.**

**Okay to operate as of today.**

**- Handouts: employee illness, food allergens**

**Other to do items:**

- Obtain applicable California Department of Food and Agriculture (CDFA) license for ice cream making (there is an ice cream maker on site. Pre-made liquid mix is used in machine, then blast chilled).**
- If the Moffatt Turbofan E25 will be used, submit application for mechanical exhaust ventilation exemption. Obtain approval from this department before use. There are no hoods at this facility. Per PIC, the oven may be used in the future for brownies.**
- One of the walk in fridge thermometer is reading 48F when it's measured 41F in the same spot. Remove or replace.**

---

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 **4/5/2019**. 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:** Minu Nagarajan  
owner

**Signed On:** March 22, 2019