

**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 FA0286163 - CREMA COFFEE ROASTING COMPANY		Site Address 1202 THE ALAMEDA, SAN JOSE, CA 95126	Inspection Date 05/31/2022
Program PR0429079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name LAM, DZUNG	Inspection Time 10:00 - 10:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By DZUNG STAUDTE	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/17/2022

K14 - 8 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

**Compliance of this violation has been verified on: 05/31/2022**

**Minor Violations**

Cited On: 05/31/2022

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Heavy dust, dirt, and food residue accumulation was observed below the water heater, the equipment stand, and below the coffee grinding machine.**

*[CA] Conduct a regular thorough cleaning on the specified areas.*

**Measured Observations**

N/A

**Overall Comments:**

**Note: This is a follow-up inspection to the limited inspection that was conducted on 05/27/2022. During the last inspection, couple of live and dead cockroaches were observed on the wall behind the undercounter fridge and below the three compartment warewash sink. The facility was closed until the live and dead cockroaches are eliminated from the facility.**

**During today's follow-up inspection, no live cockroach was observed in the facility. Couple of dead cockroaches that were observed below the register were cleaned and the area sanitized by the manager. Therefore, the facility is open for use, but a regular deep and thorough cleaning must be conducted on the areas below the equipment stand, below the coffee grinding machines, behind the water heater, and below wash sink area.**

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 **6/14/2022**. 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.

**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: Dzung Staudte  
 Manager  
 Signed On: May 31, 2022