

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 FA0213983 - ST JOHNS		Site Address 510 LAWRENCE EX, SUNNYVALE, CA 94086		Inspection Date 06/05/2025	
Program PR0302423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ST JOHNS RESTAURANT INC		Inspection Time 15:15 - 16:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By KELLY AND ANTONIO	FSC Brian Davies 6/16/26		

Placard Color & Score

GREEN

86

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
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									
K07	Proper hot and cold holding temperatures		X					X			
K08	Time as a public health control; procedures & records								X		
K09	Proper cooling methods	X									S
K10	Proper cooking time & temperatures	X									S
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							S
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										
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										
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: Potentially hazardous foods measured at improper holding temperatures. Slice cheese and cut tomatoes are overstacked in the food prep unit insert and measured at 50F. Cooked mushrooms hot holding on the grill was measured at 114F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F.

[COS] Employee relocated the excess cheese and tomatoes into the reach-in cooler, and the mushroom was reheated.

Minor Violations

K14 - 3 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

Inspector Observations: Black and brown mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside of the ice machine or as needed.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Burgers can be ordered medium rare and a consumer advisory is not posted or available on the menu. [CA] When service food that are undercooked or raw, a consumer advisory shall be visible to the consumer.

A consumer advisory handout is provided to PIC.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Food prep unit	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pastrami	Food prep unit	41.00 Fahrenheit	
Vegan patties	Food prep unit	40.00 Fahrenheit	
Sour cream	Food prep unit insert	41.00 Fahrenheit	
Jalapeno poppers	Reach-in freezer	18.00 Fahrenheit	Measured with IR thermometer
Pastrami	Walk-in cooler	40.00 Fahrenheit	
Salmon	Grill	163.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket at bar	200.00 Fahrenheit	
Cooked onions	Hot holding on grill	140.00 Fahrenheit	
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Garlic fries	Cooked	160.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Cheese	Food prep unit insert	50.00 Fahrenheit	
Cheese	Food prep unit	41.00 Fahrenheit	
Cut tomatoes	Food prep unit	41.00 Fahrenheit	
Chicken wings	Walk-in cooler	41.00 Fahrenheit	
Beans	Walk-in cooler	41.00 Fahrenheit	
Chicken wings	Food prep unit	40.00 Fahrenheit	
Cooked mushrooms	Hot holding on grill	114.00 Fahrenheit	
Garlic	Food prep unit insert	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cut tomatoes	Food prep unit insert	50.00 Fahrenheit	

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Overall Comments:

Routine inspection conducted in conjunction with CO0157015

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 **6/19/2025**. 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: Antonio Lopez
PIC

Signed On: June 05, 2025