

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 FA0303427 - MENDOCINO FARMS		Site Address 2040 WYATT DR 110, SANTA CLARA, CA 95054		Inspection Date 06/25/2025	
Program PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MENDOCINO FARMS LLC		Inspection Time 13:00 - 14:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By JOHN K.	FSC Andrea Perez 10/21/2026		

Placard Color & Score
GREEN
89

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		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	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Dishwasher observed handling clean dishes after handling dirty dishes without washing hands. [CA] Wash hands prior to handling clean utensils. Hands shall be washed with soap and warm water and then dried with a disposable paper towel. [COS] Employee washed his hands with soap and warm water.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Salad dressing in salad prep cooler measured to be:

-Sriracha mayo at 47F

-Caesar dressing at 47F

Other PHFs in prep cooler measured to be 41F or below.

Temperature logs observed to show salad dressing were 41F and below about 3 hours prior.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Dressings were VC&D and replaced.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	Right sandwich prep cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Monterey Jack	Walk in cooler	38.00 Fahrenheit	
Black bean and corn slaw	Salad prep cooler	40.00 Fahrenheit	
QAC	3-comp sink	200.00 Fahrenheit	
Cous Cous salad	Grab n go front case	40.00 Fahrenheit	
Chicken	Left sandwich prep cooler	40.00 Fahrenheit	
cut tomatoes	Walk in cooler	40.00 Fahrenheit	
Steak	Drawer under grill	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Impossible meat	Drawer under grill	37.00 Fahrenheit	
Chicken	Drawer under grill	40.00 Fahrenheit	
Caesar dressing	Walk in cooler	40.00 Fahrenheit	
Goat cheese	Left sandwich prep cooler	41.00 Fahrenheit	
Soup reheating	Retort machine	146.00 Fahrenheit	
Chicken	Salad prep cooler	41.00 Fahrenheit	
cut tomatoes	Left sandwich prep cooler	40.00 Fahrenheit	
Goat cheese	Right sandwich prep cooler	41.00 Fahrenheit	
Casesar dressing	Salad prep cooler	47.00 Fahrenheit	
Siracha mayo	Salad prep cooler	47.00 Fahrenheit	
Chlorine	upright dishwasher	100.00 Fahrenheit	
Soup	soup well	153.00 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 **7/9/2025**. 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.

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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



Received By: Andrea Perez
Manager

Signed On: June 25, 2025