

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 FA0202015 - GREAT BEAR COFFEE COMPANY		Site Address 19 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 11/14/2024	
Program PR0305006 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GBLG HOLDINGS LLC		Inspection Time 09:50 - 11:20
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By LUKE WANCEWICZ	FSC Not Available		

Placard Color & Score
GREEN
81

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						S
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
K33 Nonfood contact surfaces clean	X	
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		X
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: *On the counter-top, measured fat free milk at 57F, and whipped cream at 60F. Per operator, fat free milk and whipped cream stored on the counter for about 30 minutes. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. PHFs stored on counter during diligent preparation shall be continuously in use and returned to 41F in refrigeration within 2 hours. [COS] Operator moved fat free milk and whipped cream to refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *Food safety manager's certificate was unavailable upon request. Observed a single food handler card was expired during review. [CA] Ensure at least one valid food safety manager's certificate is available for review and posted within the facility. All other employees that prepare food shall have valid food handler cards.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the undercounter storage at the front counter, observed a open bag/box of cocoa powder stored. [CA] Ensure all open bags of food are immediately transferred to food grade containers and covered with a fitted lid.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *At the front counter, observed wrapped self-service pastries are provided without required labels. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *On the counter-top, underneath the espresso machine, observed accumulation of coffee grounds. On the shelving below the espresso machine where cups are stored, observed coffee grounds around cups and on the shelving. [CA] Ensure non-food contact surfaces are frequently cleaned and maintained to prevent possible contamination and harborage of vermin.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed a single roll of toilet tissue stored outside of the toilet paper dispenser.[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

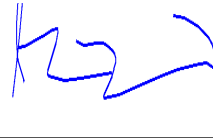
<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
soy milk	self-service cambro	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
whipped cream	counter-top	60.00 Fahrenheit	
whole milk	self-service cambro	40.00 Fahrenheit	
orange juice	display refrigerator	35.00 Fahrenheit	
coffee with milk	2 door reach in refrigerator	38.00 Fahrenheit	
burrito	2 door reach in refrigerator	38.00 Fahrenheit	
burrito	display refrigerator	38.00 Fahrenheit	
fat free milk	counter-top	57.00 Fahrenheit	
salsa	display refrigerator	32.00 Fahrenheit	
heavy cream	2 door reach in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cake	display refrigerator	38.00 Fahrenheit	
oatmilk, soymilk, almond milk	counter-top	60.00 Fahrenheit	opened 30 minutes prior, with a 4 hour cooling time for prepackaged shelf-stable products.
half and half	self-service cambro	40.00 Fahrenheit	
ice cream	freezer chest	10.00 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 **11/28/2024**. 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: LUKE WANCEWICZ
MANAGER

Signed On: November 14, 2024