

**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> FA0282786 - SWEET MOMENT		<b>Site Address</b> 19600 VALLCO PY 100, CUPERTINO, CA 95014		<b>Inspection Date</b> 05/29/2020	
<b>Program</b> PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> SWEET MOMENT INC		<b>Inspection Time</b> 13:30 - 14:20
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> BONNIE HUANG	<b>FSC</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>84</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						
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		X			
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		X
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
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		X
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: The only handwash sink located back in the kitchen was completely blocked by utensils. [CA] Handwash sink must be easily accessible for employees to wash hand whenever necessary. The manager removed the utensils and made the handwash sink easily accessible for washing (COS).**

### Minor Violations

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

**Inspector Observations: Boxes of some food products were stored directly on the floor back in the storage area. [CA] Store all food products at least six inches off the floor on approved shelf/dunnage rack at all the time.**

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

**Inspector Observations: There was excessive dust accumulation on the screens of the restroom's exhaust fan. [CA] Clean the dust accumulation immediately.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: A pancake maker is used in the front preparation area. [CA] The owner is told to submit an exception request to use the machine without exhaust hood.**

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

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Chlorine	Sanitizer bucket	100.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Milk	Under counter fridge	34.00 Fahrenheit	
Ice cream	Upright freezer	3.00 Fahrenheit	

### Overall Comments:

- Note: 1. Food safety certificate: Mingtian Sun - 11/30/2022**
- 2. Social Distancing Protocol. The new Social Distance Protocol was not posted on the entrance. Social distance decals were not marked in the register area. The employee was wearing masks and customers were asked to wear mask as well. The owner is told to make sure there are six feet distance marks placed every six feet, and a social distancing protocol posted on the entrances.**
- 3. There are two conduction counter-top stoves back in the kitchen area. The stoves may not be used for cooking or boiling, but keeping food products warm.**
- 4. Copy of this report is emailed to the owner. Please print copy of this report and keep one on file in the facility for customer review**

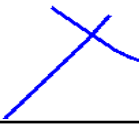
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/12/2020**. 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



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**Received By:** Bonnie Huang  
Owner

**Signed On:** May 30, 2020