

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 FA0213621 - COUNTRY GOURMET		Site Address 1314 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 02/17/2026		Placard Color & Score GREEN 93		
Program PR0303355 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BLOM, RENE		Inspection Time 10:30 - 12:15			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By EMANNI				FSC ERIC MAGANA 11/4/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			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						S
K06	Adequate handwash facilities supplied, accessible	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						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	X	
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		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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Not all employee's food handler cards are up to date.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: In the 2-door reach-in on right side of warewash area: Raw shell eggs stored directly above cake.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

In both walk-ins : Boxed food stored directly on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Accumulation of grease and debris below equipments, on floor and ceilings throughout the kitchen.

Food preparation area shall be kept clean.

Wall above the 3-comp sink deteriorated.

[CA] Surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Missing coved base tiles by the walk in door

[CA] Replace tiles. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
cheese, cut tomatoes	2 door reachin (dry storage area)	40.00 Fahrenheit	
raw fish	cold holding drawer	38.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
water	hand sink	100.00 Fahrenheit	
milk	undrcounter (coffee bar)	40.00 Fahrenheit	
cut tomatoes	prep table (front)	41.00 Fahrenheit	
cheese	prep table (front)	41.00 Fahrenheit	
cooked zucchini	prep table (back)	41.00 Fahrenheit	
soup	hot holding	137.00 Fahrenheit	
cut vegetables	walk in	40.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
tomatoes	3 door reach in	39.00 Fahrenheit	
raw shell eggs	3 door reach in	38.00 Fahrenheit	
pooled eggs	prep table (back)	41.00 Fahrenheit	
cooked chicken	prep table (front)	40.00 Fahrenheit	
cooked potatoes	walk in	65.00 Fahrenheit	cooling
ham	prep table (back)	41.00 Fahrenheit	
ground meat	walk in	39.00 Fahrenheit	
sour cream	ice batch	40.00 Fahrenheit	
mushrooms	prep table	41.00 Fahrenheit	
beans	hot holding	148.00 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 **3/3/2026**. 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: EMANNI
MANAGER

Signed On: February 17, 2026