

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 FA0304471 - PURE STORAGE, INC - FLOOR 3 - BREAK ROOM		Site Address 2555 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 08/24/2026		Placard Color & Score GREEN 94		
Program PR0447324 - LIMITED FOOD SERVICE CAT 3 - FP77			Owner Name PURE STORAGE, INC		Inspection Time 13:00 - 13:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ENRIQUE G				FSC Exempt

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						
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Milk measured to be 71F in Nespresso machine inside unrefrigerated container. Per operator, milk is changed out as needed and cleaning cycle is ran and nozzle is replaced every hour upon machine alert. No time tracking observed for milk at time of inspection. Per employee she had just cleaned the container, replaced the milk, and replaced nozzle about at 11:40AM.

Per operator staff who service machine leave at 3:00PM[COS] Keep PHFs at 41F and below for cold holding.

[SA]

Employee shall start log with time and ensure milk container is cleaned and milk is discarded within 4 hours of last replacement(around 3:40PM) and facility shall remove milk fully when staff servicing the machine are not available to service the machine every 4 hours. Facility may use time rather than temperature as a public health control(TPHC). When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours. Container and utensils in contact with the PHFs under TPHC shall also be cleaned and sanitized or replace with clean equipment every 4 hours when switching batches.

Facility shall provide written procedures and demonstrate their TPHC procedures by Wednesday 8/26/2026.

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, 114125(b), 114141

Inspector Observations: 3-comp sink on 3rd floor area observed to be missing chemical sanitizer. Per operator they do not use this 3-comp sink to wash dishes[CA]Provide approved sanitizer and sanitizer testing equipment at 3-comp sink for use in manual dishwashing. [SA] Each floor of building has high temperature dishwasher being used at time of inspection. All high temperature dishwashers observed to be fully functional. Provide sanitizer by 8/26/2026

Follow-up By 08/26/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ice cream	Chest cooler	9.00 Fahrenheit	
Rinse cylice	Under the counter dishwasher	160.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Nespresso machine	71.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Milk	grab n go cooler	41.00 Fahrenheit	

Overall Comments:

NOTE: Facility has rebranded to Everpure Inc and would like to have facility name changed to reflect rebranding.

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 **9/7/2026**. 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.

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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

Enrique Garcia

Received By: Enrique Garcia
Facilities Supervisor
Signed On: August 24, 2026