

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 FA0302080 - COUPA CAFE SRP		Site Address 3215 PORTER DR, PALO ALTO, CA 94304	Inspection Date 04/22/2024
Program PR0443892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name COUPA CAFE SRP	Inspection Time 09:50 - 10:35
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By LETICIA	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 04/18/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/22/2024

Cited On: 04/18/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 04/22/2024

Minor Violations

Cited On: 04/22/2024

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

Inspector Observations: A 1/6th hotel pan insert of crumbled queso fresco was measured at 44°F. Ensure ice baths are made correctly and food items are placed in a manner to facilitate proper temperature control. [COS] Staff placed the cheese into a correctly made ice bath.

Measured Observations

Item	Location	Measurement	Comments
Beef Empanadas	Walk in Freezer	9.00 Fahrenheit	
Shredded Cheese	Drawer Refrigeration Unit	40.00 Fahrenheit	
Crumbled Cheese (Queso Fresco)	Ice Bath	44.00 Fahrenheit	
Pooled Eggs	Drawer Refrigeration Unit	41.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to ensure continued compliance with major violations noted during the routine inspection report on 4/18/2024.

Observations:

K07: Pooled eggs in the drawer refrigeration unit were measured at 41°F. All other PHF's were at 41°F or below.

K18: Facility has removed equipment used for reduced oxygen packaging and have placed it in storage at their coffee warehouse. Per PIC, Leticia, they have transitioned to using zip lock bags. All previously ROP food items were observed in zip lock bags in the walk in freezer.

All major violations have been corrected. Continue to correct all pending violations within two weeks of the routine inspection.

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 **5/6/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0302080 - COUPA CAFE SRP	Site Address 3215 PORTER DR, PALO ALTO, CA 94304	Inspection Date 04/22/2024
Program PR0443892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name COUPA CAFE SRP	Inspection Time 09:50 - 10:35

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: Leticia Tinoco
ManagerI

Signed On: April 22, 2024