

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 FA0307536 - SOURDOUGH BREAD COMPANY		Site Address 120 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 09/26/2025		Placard Color & Score GREEN 90		
Program PR0451078 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RS BREAD INC		Inspection Time 13:40 - 15:10			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SUKHI				FSC Not Available

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						N
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				
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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

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

Inspector Observations: Lack of food manager certificate.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Measured roast beef at 44F, sliced salami at 46F and sliced turkey at 48F. Per PIC, these items were restocked from under counter refrigerator less than 30 min ago and top insert was left open for some time and containers may have been left on table for few minutes while restocking. .

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC is maintaining the top insert closed to cool PHFs to 41 or below. Final temperature measured at 41F below at the end of the inspection.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed a cloth touching bread on bread counter. [CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Quaternary ammnoium in sanitizer bucket measured at 0 ppm.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Employee refilled the bucket and it measured at 200 ppm.

Performance-Based Inspection Questions

Needs Improvement - No discharge observed from eyes, nose, and/or mouth.

Measured Observations

Item	Location	Measurement	Comments
Sliced turkey	Under counter meat refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Sliced salami	Top insert meat refrigerator	46.00 Fahrenheit	
Turkey	Single door refrigerator	40.00 Fahrenheit	
Mayo	Two door refrigerator	41.00 Fahrenheit	
Roast beef	Top insert meat refrigerator	44.00 Fahrenheit	
Coleslaw	Under counter refrigerator near bread station	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at front prep area	0.00 PPM	final at 200 ppm
Slice tomatoes	Prep unit near bread station	40.00 Fahrenheit	
Cheese	Top insert at salad unit	41.00 Fahrenheit	
Cut chicken	Top insert meat refrigerator	41.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Clam chowder	Hot holding in the back prep area	140.00 Fahrenheit	
Slice tomatoes	Middle prep unit	41.00 Fahrenheit	
Sliced turkey	Top insert meat refrigerator	48.00 Fahrenheit	
Tomato soup	Hot holding at front prep area	140.00 Fahrenheit	

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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 **10/10/2025**. 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

Sukhwinder Kaur

Received By: Sukhwinder Kaur
Owner
Signed On: September 26, 2025