

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 FA0255581 - RAW SUPERFOOD CAFE		Site Address 1041 E CAPITOL EX 40, SAN JOSE, CA 95121		Inspection Date 02/17/2025	
Program PR0373260 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name 369 NUTRITION LLC		Inspection Time 16:00 - 17:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By NGAN NGUYEN	FSC PHUONG BICH NGUYEN 8-15-29		

Placard Color & Score
GREEN
84

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						S
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						S
K07 Proper hot and cold holding temperatures		X		X			S
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	X	
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	X	
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	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		X
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE PLANT BASED SPREAD AT 52F AND THE SLICED TOMATOES AT 49F STORED IN THE SERVICE REFRIGERATOR. [CA] STORE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE TEMPERATURE SETTING FOR THE REFRIGERATOR WAS SET HIGH, THE OPERATOR TURNED IT DOWN TO 37F.

FOUND SEVERAL SAUCES AND PLANT BASED MEAT AT 46F STORED IN THE WALK IN COOLER FOR OVER 4 HOURS. [CA] COLD POTENTIALLY HAZARDOUS FOOD SHALL BE STORED AT 41F OR BELOW. SEE VC&D.

Minor Violations

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

Inspector Observations: FOUND A SAC OF ONIONS STORED ON THE FLOOR IN THE WALK IN COOLER AND SOME BOXES WITH FRUIT ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: THE WALK IN COOLER IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE WALK IN COOLER TO BE ABLE TO KEEP THE PHF AT 41F OR BELOW. DO NOT USE IT UNTIL IT IS REPAIRED AND CAN KEEP THE PHF AT 41F OR BELOW.

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

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREPARATION COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: THIS FACILITY IS OPERATING WITHOUT A PERMIT. [CA] APPLY FOR A PERMIT WITHIN 48 HRS TO AVOID CLOSURE.

Follow-up By
02/19/2025

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PLANT BASED MEAT	WALK IN COOLER	46.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
ACAI BOWLS	REACH DOWN FREEZER	19.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE RESTROOM	100.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE FRON	100.00 Fahrenheit	
SAUCES	WALK IN COOLER	46.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE BACK	100.00 Fahrenheit	
SLICED TOMATO	SERVICE REFRIGERATOR	49.00 Fahrenheit	
PLANT BASED SPREAD	SERVICE REFRIGERATOR	52.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
DRINKS	REACH IN FREEZER	16.00 Fahrenheit	

Overall Comments:

THERE HAS BEEN A CHANGE OF OWNERSHIP IN 8/2024 FOR THIS FACILITY, PER OPERATOR.

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THIS A 48 HOUR NOTICE TO SUBMIT A CHANGE OF OWNERSHIP AND FEE EVALUATION APPLICATION AND FEE. A 25% PERMIT PENALTY WILL APPLY.

PLEASE REQUEST A CHANGE OF OWNERSHIP TO DEHWEB@DEH.SCCGOV.ORG GIVE THEM THE FACILITY ADDRESS AND CONTACT INFORMATION. You will then receive a change of ownership application and a permit application to be filled out. Please include the menu including any snacks. Once you have done that, the change of ownership process will start.

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 **3/3/2025**. 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



Received By: PHUONG BICH NGUYEN
OWNER
Signed On: February 17, 2025