

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 FA0200362 - ORCHARD VALLEY COFFEE ROASTERY		Site Address 349 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 02/26/2024	
Program PR0305686 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LOU, DAVID		Inspection Time 08:00 - 10:15
Inspected By PETER ESTES	Inspection Type ROUTINE INSPECTION	Consent By EVE NGOV	FSC Eve Mak Ngov 4/28/2024		

Placard Color & Score

GREEN
55

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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						
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	X	
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	X	
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
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: 1) Observed raw shell eggs measuring 61F at cook line and sliced cheese at 51F in prep unit. [CA] Cold potentially hazardous foods must be held at or below 41F. [COS] Food moved to another unit.

2) Milk held at 46F under espresso machine. [CA] Cold potentially hazardous foods must be held at or below 41F. [COS] Milk moved to reach in unit.

Minor Violations

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

Inspector Observations: Food handler cards not available for review at facility. [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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee rinse hands in hand sink using cold water and no soap. [CA] Must wash hands using warm water (100F-108F) and hand soap and dry with paper towels.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Consumer advisory warning for raw food not provided. [CA] Provide the required written consumer advisory disclosure.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No Person in Charge at facility at time of inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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: 1) Observed paper plates with food (sliced turkey, bacon) double stacked in prep unit. [CA] Provide food grade material in between plates or do not double stack.

2) Observed food stored on paper towels in prep unit. [CA] Remove paper towels to provide clean surface and prevent contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Sanitizer in sanitizer bucket measured at > 200 ppm chlorine. [CA] Provide sanitizer measuring 100 ppm chlorine.

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

Inspector Observations: 1) Open bags of bulk foods (sugar, flour, rice) stored in dry storage area. [CA] Store open bags of bulk foods in a food grade bulk food storage container and label container.

2) Bulk food containers are not labeled. [CA] Label all bulk food containers.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Madelines stored at front counter and customer grab and go do not have required food label and ingredients. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Floor sink by ice machine and reach in unit at front area has an accumulation of grime. [CA] Clean floor sinks.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *No chlorine sanitizer test strips. [CA] Provide chlorine sanitizer test strips.*

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: *One door prep unit holding food at 45F. [CA] Repair unit to ensure cold potentially hazardous foods are held at or below 41F.*

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: *1) Blenders stored upside down on white cloths. [CA] Store blenders on clean surface and not on cloths.*

2) Observed scoops for bulk foods stored inside containers with handle touching food. [CA] Store scoops with handle out of food.

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

Inspector Observations: *Wiping cloths stored on prep counters. [CA] Store used wet wiping cloths in sanitizer measuring 100 ppm chlorine.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *1) Drain line from ice machine inside floor sink. [CA] Provide minimum 1" air gap from top lip of floor sink*

2) Drain line from espresso machine inside bucket at floor sink. [CA] Drain line must be plumbed to floor sink and provide a minimum 1" air gap from top lip of floor sink.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1) Mop stored inside mop bucket. [CA] Must hang mop to air dry.*

2) Front door held open. [CA] Keep front door closed at all times.

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

Inspector Observations: *Trap door to ceiling left open. [CA] Keep trap door closed at all times.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *1) Health permit is not posted in public view. [CA] Post current health permit in public view.*

2) Last inspection report is not available at facility. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
sliced cheese	prep	51.00 Fahrenheit	
2 door reach in	prep	38.00 Fahrenheit	
chlorine	sanitizer bucket	200.00 PPM	and greater
reach in	prep	42.00 Fahrenheit	
half and half	coffee prep	36.00 Fahrenheit	
hot water	3 compartment	120.00 Fahrenheit	
reach in	prep	39.00 Fahrenheit	
raw shell eggs	cook line	61.00 Fahrenheit	
mayonaise	prep	45.00 Fahrenheit	
sliced turkey	prep	46.00 Fahrenheit	
quiche	display	35.00 Fahrenheit	
sliced tomatoes	prep	45.00 Fahrenheit	
milk	espresso prep	46.00 Fahrenheit	
reach in freezer	storage	2.00 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 **3/11/2024**. 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.

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: Eve Ngov

Signed On: February 26, 2024