

# 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

<b>Facility</b> FA0286163 - CREMA COFFEE ROASTING COMPANY		<b>Site Address</b> 1202 THE ALAMEDA, SAN JOSE, CA 95126		<b>Inspection Date</b> 05/17/2022	
<b>Program</b> PR0429079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> LAM, DZUNG		<b>Inspection Time</b> 10:00 - 11:15
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DZUNG STAUDTE	<b>FSC Dzung Staudte</b> 6/9/2023		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>81</b>

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						S
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		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	X	
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		X
K40 Wiping cloths: properly used, stored		
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
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

K14 - 8 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, 14125(b), 114141

**Inspector Observations: Employee was observed washing dishes in the adjacent food preparation room's three compartment sink without any sanitizer.**

**[CA] Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. He then did demonstrate the employees to wash the dishes properly. The utensils were rewashed accordingly (COS).**

Follow-up By  
05/17/2022

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: A dog was observed in the dining area of the food facility.**

**[CA] Only service animals are allowed inside the facility. Employees must ask the pet owner if the animal is a service animal to allow it inside the facility.**

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

**Inspector Observations: The screen covers of the make-up air back in the restroom has heavy dust accumulation.**

**[CA] Clean the exhaust fan of the restroom immediately.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: There is no prob type thermometer in the facility. There was no functional thermometer inside the under counter fridges as well.**

**[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.**

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: One of the faucet of the three compartment warewash sink is broken. There also is a leakage from the three compartment warewash sink.**

**[CA] Replace the damaged faucet and fix the leakage from the plumbing structure immediately.**

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

**Inspector Observations: There was a heavy slime buildup on the floor sinks located below the preparation and the other sinks.**

**[CA] Conduct a thorough cleaning on the floor area and the floor sinks.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Milk	Undercounter fridge	35.00 Fahrenheit	
Diced tomato	Preparation fridge	34.00 Fahrenheit	
Cheese	Preparation fridge	35.00 Fahrenheit	
Milk	Upright fridge	34.00 Fahrenheit	
Hot water	Three compartment warewash sink	120.00 Fahrenheit	

### Overall Comments:

**Note: 1. Food safety certificate: Dzung Staudte - 6/9/2023**

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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 **5/31/2022**. 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



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**Received By:** Dzung Staudte  
Person in Charge

**Signed On:** May 17, 2022