

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 FA0260568 - TRAM CREAM COFFEE		Site Address 3005 SILVER CREEK RD 152, SAN JOSE, CA 95121		Inspection Date 03/06/2024	
Program PR0381936 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TRAM COFFEE LLC		Inspection Time 13:15 - 14:50
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By VIET DINH	FSC TRAM PHAM 8-18-23	

Placard Color & Score
GREEN
77

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	X	
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	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
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: FOUND THE COOKED EGGS AT 65F AND THE HAM AT 56F IN THE SERVICE REFRIGERATOR. THE FOOD IS PLACED ON A PLATE ABOVE THE INSERTS. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: PLACE THE FOOD INSIDE THE INSERTS. NOTE: FOOD HAS BEEN IN THE REFRIGERATOR FOR LESS THAN 2 HOURS PER OPERATOR.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWELS ON THE SHELF NEXT TO THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE A WALL DISPENSER FOR THE PAPER TOWELS.

FOUND THE SHELF AND THE FOOD PREPARATION TABLE WITHIN A FEW INCHES OF THE HAND WASH SINK. [CA] PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK ON BOTH SIDES.

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: FOUND RAW MEAT STORED ABOVE SAUCES ON THE SHELVES IN THE WALK IN COOLER. [CA] STORE RAW FOOD OF ANIMAL ORIGIN BELOW READY TO EAT FOOD.

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

Inspector Observations: FOUND A SAC WITH COCOA AND FLOUR STORED ON THE FLOOR IN THE KITCHEN. FOUND SEVERAL BAGS WITH CONSUMABLE ICE STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THIS PART MORE OFTEN.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE HOOD BAFFLES WITH EXCESSIVE GREASE. [CA] CLEAN THE BAFFLES MORE OFTEN.

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: FOUND A CELL PHONE STORED ON A SHELF THAT CONTAINS RESTAURANT UTENSILS. [CA] KEEP PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS.

FOUND THE MOP STORED INSIDE THE MOP SINK. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: MISSING THE HAND WASH SIGN IN THE RESTROOM. [CA] PROVIDE THE HAND WASH SIGN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	HAND WASH SINK IN KITCHEN	100.00 Fahrenheit	
MILK	SERVICE REFRIGERATOR	41.00 Fahrenheit	
EGGS	WALK IN COOLER	35.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	57.00 Fahrenheit	
COCONUT MILK	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MEAT	WALK IN COOLER	35.00 Fahrenheit	
BUTTER	WALK IN FREEZER	21.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE RESTROOM	100.00 Fahrenheit	
CREAM	WALK IN FREEZER	21.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	65.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
WHIPPING CREAM	WALK IN COOLER	41.00 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 **3/20/2024**. 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: VIET DINH
OWNER

Signed On: March 06, 2024