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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



FA0267516 - PINKBERRY 122 E EL CAMINO REAL, SUNNYVALE, CA 94087 10/31/2022 GREEN Program Narula FOODS INC Inspection Time 14:00 - 15:30 SONU FSC Not Available SONU Minor Minor	Facility		Site Address				Inspecti		76	Placard C	Color & Sco	ore
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OFFICIAL INSPECTION REPORT

Facility FA0267516 - PINKBERRY	Site Address 122 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 10/31/2022			
Program PR0394759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	Owner Name I - FP09 NARULA FOODS INC	Inspection Time 14:00 - 15:30			
K48 Plan review					
K49 Permits available					
K58 Placard properly displayed/posted					

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed one juvenile cockroach around trash can bag and few juvenile cockroaches dead on sticky trap under shelf near single door refrigerator in back area.

[CA] Ensure facility is free of vermin. Clean and sanitize area of dead cockroaches.

[COS] Trash containing the juvenile cockroach was picked up and took out of the facility.

Provide pest control report to inspector at sukhreet.kaur@deh.sccgov.org by 11/10/22

Minor Violations

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

Inspector Observations: Lack of food safety certificate in the facility.

[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.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed small bugs sitting on and flying around cut banana on counter.

[CA] Food shall be kept free of contamination and adulteration

[COS] PIC mentioned she was already going to discard the banana. It was discarded in trash. .

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Yogurt trart	Walk in cooler	41.00 Fahrenheit	
Cut strawberries	Reach in refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Follow up will be conducted by 11/10/22. Provide pest control report.

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: Sonu

Signed On: October 31, 2022

Follow-up By 11/10/2022