

# 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><br>FA0277771 - BLOSSOM CHAI CAFE                                |  | <b>Site Address</b><br>199 S MURPHY AV, SUNNYVALE, CA 94086 |                                          | <b>Inspection Date</b><br>10/21/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>82</b> </div> |  |                                        |
| <b>Program</b><br>PR0419786 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                             | <b>Owner Name</b><br>GREEN CHIP BOWL LLC |                                      | <b>Inspection Time</b><br>11:50 - 13:30 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>HAYLEY MENTZ                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                          | <b>Consent By</b><br>GURDEEP         |                                         |                                                                                                                                                                |  | <b>FSC</b> Carlos Jaquin<br>10/15/2028 |

  

| 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     |        |     |     | S   |
| K15                            | Food obtained from approved source                                          |    |       |       |        |     |     |     |
| K16                            | Compliance with shell stock tags, condition, display                        |    |       |       |        | X   |     |     |
| K17                            | Compliance with Gulf Oyster Regulations                                     |    |       |       |        | X   |     |     |
| K18                            | Compliance with variance/ROP/HACCP Plan                                     |    |       |       |        |     |     |     |
| K19                            | Consumer advisory for raw or undercooked foods                              |    |       |       |        |     |     |     |
| K20                            | Licensed health care facilities/schools: prohibited foods not being offered |    |       |       |        |     |     |     |
| 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                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   | X   |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| 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                                      |     |     |

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|                                                                          |                                                      |                                  |
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| Program<br>PR0419786 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>GREEN CHIP BOWL LLC                    | Inspection Time<br>11:50 - 13:30 |
| K48                                                                      | Plan review                                          |                                  |
| K49                                                                      | Permits available                                    |                                  |
| K58                                                                      | Placard properly displayed/posted                    |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Handwash sink was obstructed by a cart with wheels. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] PIC moved cart to make handwash sink accessible.**

K14 - 3 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: Black mold-like substance on inside of ice machine. Not actively touching ice. [CA] Clean inside of ice machine.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: 1. Hot water at the 3-compartment sink measured 118F.**

**2. Hot water at the prep sink measured 116F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

**Inspector Observations: Accumulation of fruit flies throughout facility, food prep areas and bathroom. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

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

**Inspector Observations: Containers in cupboard cooler with what appears to be butter not labeled. PIC was not sure what was in the containers.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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

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: Excessive clutter and food debris all around kitchen and dry storage areas.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used to prevent the harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                 | Location                    | Measurement       | Comments              |
|----------------------|-----------------------------|-------------------|-----------------------|
| heavy whipping cream | 2-door upright              | 41.00 Fahrenheit  | back of prep area     |
| shredded cheese      | prep unit                   | 41.00 Fahrenheit  |                       |
| yogurt sause         | prep unit                   | 41.00 Fahrenheit  |                       |
| mango pulp           | cupboard coolerq            | 33.00 Fahrenheit  |                       |
| warm water           | handwash sink               | 100.00 Fahrenheit |                       |
| raw shelled eggs     | 2-door upright              | 41.00 Fahrenheit  |                       |
| milk                 | 2-door under counter cooler | 41.00 Fahrenheit  | near espresso machine |
| cut tomatoes         | 2-door upright              | 41.00 Fahrenheit  | near prep area        |
| shredded cheese      | under counter cooler        | 39.00 Fahrenheit  | near grab n go cooler |
| pani puri water      | cold holding prep           | 41.00 Fahrenheit  |                       |
| mango lassi          | grab-n-go                   | 38.00 Fahrenheit  |                       |
| cut tomatoes         | prep unit                   | 55.00 Fahrenheit  | diligent prep         |
| shredded cheese      | 2-door under counter        | 41.00 Fahrenheit  | near sandwich press   |
| warm water           | restroom sink               | 100.00 Fahrenheit |                       |
| yogurt               | cupboard cooler             | 33.00 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 **11/4/2025**. 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: jasbir kaur  
owner  
Signed On: October 21, 2025