

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 FA0273089 - ICE SPLASH		Site Address 2475 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 10/31/2024	
Program PR0412945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LILY SONG		Inspection Time 13:05 - 14:20
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By DAVID		FSC Not Available	

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		X			N
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				
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	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		X
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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

1. Hand sink stations at the front and the back did not have single use towels.

[CA]: Hand sink stations shall be provided with single use towels and soap in dispensers at all times.

[SA]: Staff provided single use towels outside the dispensers.

Minor Violations

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

Inspector Observations: 1. Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training not provided.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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: 1. Accumulation of grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

2. Clean blenders stored next to hand sink at the front. Hand sink does not have splash guard.

[CA]: Food contact surfaces shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination. Discussed with staff that utensils and equipment shall be properly ware-washed and sanitized at the 3 compartment sink.

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

Inspector Observations: Dead cockroaches found in the following areas:

- 4 dead cockroaches underneath the 3 comp sink

- 3 near water heater

No live activity found after thorough inspection. Staff stated last pest control service occurred approximately 4 months ago. No pest control receipt/invoice provided.

[CA]: Facility shall not have evidence of vermin at all times. Ensure food and food contact surfaces are protected from possible contamination at all times. Discuss recommendations with professional pest control service and monitor for vermin activity.

[COS]: Staff removed dead cockroaches.

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

Inspector Observations: Accumulation of grime and debris underneath all the frozen yogurt dispensers at the back prep area.

[CA]: Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

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

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Inspector Observations: Missing Chlorine sanitizer testing method:

[CA]: Provide a testing method for Chlorine sanitizer. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. Specialist discussed proper sanitizing with staff.

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: Main entry door propped open. No active delivery during inspection.

[CA]: Maintain doors closed. Always construct, equip, maintain, and operate the facility to prevent entrance and harborage of vermin at all times.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
whipped cream, dairy based milk tea	under counter	38.00 Fahrenheit	
frozen yogurt	2 door freezer	-8.00 Fahrenheit	
water	prep sink	122.00 Fahrenheit	
raw shell egg, yogurt	3 door reach in	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	3 comp sink	129.00 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 **11/14/2024**. 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: David Mickanen
Cashier

Signed On: October 31, 2024