

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 FA0307536 - SOURDOUGH BREAD COMPANY		Site Address 120 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 11/05/2024		Placard Color & Score GREEN 90		
Program PR0451078 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RS BREAD INC		Inspection Time 10:05 - 12:00			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SUKHI				FSC

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						
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		X			N
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In sandwich prep unit #1 -

Measured cheese at 53F in top insert and at 49F in under counter unit.

Measured sliced tomatoes at 50F in top insert.

Per PIC, tomatoes were cut at 9:30 AM, sliced cheese was brought from back refrigerator this morning. Per PIC, the unit is leaking water and work order has been put in.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing PHFs in this unit until it is repaired.

[COS] PIC transferred the PHFs to sandwich prep unit #2 to cool down to 41F or below.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature for sandwich prep unit #1 measured at 48F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Repair the refrigerator unit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Turkey	Prep unit towards back wall	40.00 Fahrenheit	
Sliced cheese	Sandwich prep unit #2 (next to cash register)	41.00 Fahrenheit	
Chilli	Hot holding	167.00 Fahrenheit	
Sliced tomatoes	Sandwich prep unit #2 (next to cash register)	41.00 Fahrenheit	
Boiled eggs	Prep unit near hand wash sink	39.00 Fahrenheit	
Chicken	Prep unit towards back wall	40.00 Fahrenheit	
Cheese	Sandwich prep unit #1	53.00 Fahrenheit	
Soup	Single door freezer	10.00 Fahrenheit	
Beef	Single door refrigerator	40.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Sliced tomatoes	Sandwich prep unit #1	50.00 Fahrenheit	
Sliced cheese	Under counter prep unit #1	49.00 Fahrenheit	
Mac and cheese	Hot holding	144.00 Fahrenheit	

Overall Comments:

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Email certificates to district specialist at sukhreet.kaur@deh.sccgov.org

A follow up inspection will be conducted on 11/8/24 for major violation K07. Failure to comply may result in further enforcement actions. First follow up inspection is free of charge, second follow up inspection will be charged.

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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 **11/19/2024**. 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

Sukhwinder Kaur

Received By: Sukhwinder Kaur
PIC
Signed On: November 05, 2024