

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 FA0201657 - GREEN BAKERY & CAFE		Site Address 692 FREMONT AV, LOS ALTOS, CA 94024	Inspection Date 02/26/2021
Program PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DMNLUONG INVESTMENT, L	Inspection Time 10:30 - 11:30
Inspected By Obby Shehadeh	Inspection Type FOLLOW-UP INSPECTION	Consent By DARRYL (PIC)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/25/2021

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

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

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

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 02/26/2021

Minor Violations

Cited On: 02/25/2021

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

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

Compliance of this violation has been verified on: 02/26/2021

Cited On: 02/25/2021

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)

Compliance of this violation has been verified on: 02/26/2021

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Compliance of this violation has been verified on: 02/26/2021

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3-compartment sink	148.00 Fahrenheit	
raw meat	cold-holding	41.00 Fahrenheit	
raw shelled eggs	cold-holding	41.00 Fahrenheit	
Hot water	mop sink	151.00 Fahrenheit	

Overall Comments:

Follow-up inspection Results:

- All required Violations have been corrected.
- Water heater has been replaced by same type of water heater (like for like). Not required to submit plans to plan check.
- Mop sink has been cleared, no sewage backflow into facility.
- Fryer has been removed from facility.
- Ice machine has been cleaned.
- Paper towels stocked in all handwash sinks.
- Thermometers available.
- TPHC form completed and will be uploaded to facilities files.
- All measured PHFs at proper holding temperature.

Facility is now permitted to operate. Placard changed from Red to Green.

Discussed with PIC facility permit status. Facility appears to currently have two different facilities in operation but connected to one primary kitchen. One facility is Green Bakery & Cafe and the other facility is called Pho & Banh Mi. The two facilities have two different entrances and separate dining areas. Per PIC, the Pho & Banh Mi part of the facility was built shortly after the change of ownership for the Green Bakery & Cafe. Both Facilities are under the same address. Upon researching change of ownership request, no menu for pho & banh mi was found. Menu that was originally submitted was for Green Bakery & Cafe. Facility will possible need to add a second permit under RC3 for Pho & Banh Mi. Per PIC, all pho broth is prepped at the other location within the county and delivered frozen to this facility every 2 days. No broth is prepped at this location, but is reheated to be served to customer. Per PIC, Menu has never changed and the area that is named Pho & Banh Mi was added to accommodate extra customers.

Pho & Banh Mi menu will be uploaded to our records.
I will consult with my supervisor for further instruction.

Report will be emailed. Invoice for follow-up inspection will be emailed or mailed to facility.

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 **3/12/2021**. 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: Darryl
PIC

Signed On: February 26, 2021

Comment: Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.