

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 FA0267516 - PINKBERRY		Site Address 122 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 12/04/2024	
Program PR0394759 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name NARULA FOODS INC		Inspection Time 13:15 - 14:45
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION	Consent By SONU	FSC Not Available		

Placard Color & Score
GREEN
85

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						
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				N

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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: * Repeat Violation.

Missing food safety certificate. [CA] Food facility shall have a valid Food Safety Certificate.

Missing food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler.

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: Observed brown mold-like substance on the interior panel of the ice machine. [CA] Clean and sanitize ice machine. Food contact surfaces shall be kept clean as required.

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

Inspector Observations: * Repeat Violation.

Observed several dead cockroaches in juvenile stages in the following locations:

- In the front, 1x underneath the counter and by the floor sink
 - In the side area by restrooms, 2x inside the ice chest
 - In the kitchen, 1x underneath the 3-compartment sink and 1x underneath the desk
- No live activity was observed during the inspection.**

[CA] Eliminate cockroaches and clean and sanitize affected areas. Premises shall be kept free of vermin.

Observed pest control invoice from October. Per PIC, pest control visited more recently. PIC will provide the updated report.

**Follow-up By
12/09/2024**

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

Inspector Observations: In the walk-in cooler, observed accumulation of dust on the fan. [CA] Non-food contact surfaces shall be kept free of accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Observed knives stored behind the handwashing sink and below the paper towel dispenser. [CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed toilet paper is stored outside the dispenser. [CA] Toilet paper shall be stocked in dispenser to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mango boba	under counter refrigeration	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
milk	under counter refrigeration	41.00 Fahrenheit	
cheesecake	counter insert	41.00 Fahrenheit	
frozen yogurt cake	display refrigeration	41.00 Fahrenheit	
water	handwashing sink	100.00 Fahrenheit	

Overall Comments:

Follow up inspection will be conducted on 12/9/24 for violation K23. Failure to comply may result in enforcement actions. Email latest pest control report to inspector at sukhreet.kaur@deh.sccgov.org.

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **12/18/2024**. 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: Mukesh Kumar
Owner

Signed On: December 04, 2024