

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 FA0256006 - MEET FRESH		Site Address 3958 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 05/25/2026		Placard Color & Score GREEN 89		
Program PR0373839 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EASY WAY FORMULA LLC		Inspection Time 15:35 - 16:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JAMIE				FSC Yukun Bai 11/22/2027

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		X			S
K08	Time as a public health control; procedures & records	X						S
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						S

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		
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:

Taro measured 118F to 133F from top to bottom, and cooked boba pearls measured 110F while maintained in the steam table at the front service line. Per staff, they had been initially cooked at 11AM (approximately 3.5 hours prior).

Opened canned coconut milk measured 65F while maintained on a prep table at the front service line. Per staff, it had been removed from refrigeration 15 minutes prior.

Milk measured 48F while maintained in a melted ice bath at the front service line. Per staff, milk had been taken out of refrigeration and placed into the ice bath less than 2 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Taro and boba pearls served or discarded by 4PM. Staff turned up the setting of the steam table. Canned coconut milk relocated to a refrigeration unit. Staff added ice to milk in ice bath.

Minor Violations

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

Inspector Observations:

Hand sink at the dish washing area lacked soap.

**Note: Additional hand sink stocked with soap located nearby*

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink - back kitchen	120.00 Fahrenheit	
sago	prep cooler - adjacent to register	38.00 Fahrenheit	
heavy cream	walk-in cooler	38.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
rice cake	prep cooler - behind register	40.00 Fahrenheit	
cooked boba pearls	steam table	110.00 Fahrenheit	
guava whipping mix	upright cooler - back kitchen entrance	40.00 Fahrenheit	
chlorine sanitizer	wiping cloth bucket	100.00 PPM	
taro	steam table	118.00 Fahrenheit	118F-134F top to bottom
frozen taro balls	two-door under-counter freezer - back kitchen	14.00 Fahrenheit	
jellies	freezer chest - front service - right	37.00 Fahrenheit	
ice cream	freezer chest - front service - left	8.00 Fahrenheit	
warm water	hand sink - men's restroom	100.00 Fahrenheit	
frozen rice balls	walk-in freezer	7.00 Fahrenheit	
soft-serve mix	soft serve machine - upper left hopper	36.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
milk	prep cooler - adjacent to register	38.00 Fahrenheit	

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Overall Comments:

- Facility is properly time labeling all potentially hazardous foods subjected to time as a public health control while maintained in ambient at the front service line.
- Valid CDFA license for soft serve machine provided.

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 **6/8/2026**. 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: Jamie
Manager
Signed On: May 25, 2026