

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 FA0275203 - APPLE-SC08-CAFFE MAC		Site Address 5409 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 09/23/2025		Placard Color & Score GREEN 90		
Program PR0415910 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE INC		Inspection Time 10:40 - 12:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By TIFFANY AND FRED				FSC Michelle Desco 12/1/28

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						S
K07	Proper hot and cold holding temperatures		X		X			
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						

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: Eggs and tofu in the open air cooler were measured at 45F - 52F. [CA] Potentially hazardous foods are measured at or below 41F.
[COS] Per employee, the food was placed into the unit at 9:30 AM and was relocated to the blast chiller to rapidly cool.

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: Missing and loose screws observed on light cover located above the tilt skillet. [CA] Replace and tighten screws. Maintain equipment in good repair to keep food protected from contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Lactic acid sanitizer	Sanitizer bucket	700.00 Fahrenheit	Ecolab sink and surface sanitizer
Beans	Open air cooler by salad station	41.00 Fahrenheit	
Eggs	Salad station	40.00 Fahrenheit	
Tofu	Open air cooler by salad station	50.00 Fahrenheit	
sausage	Pizza station	40.00 Fahrenheit	
Eggs	Open air cooler by salad station	52.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cut melons	Open air cooler by salad station	41.00 Fahrenheit	
Cut melons	Salad station	38.00 Fahrenheit	
Chicken	Walk-in cooler	41.00 Fahrenheit	
Pork	Warmer	147.00 Fahrenheit	
Chicken	Warmer	150.00 Fahrenheit	
Noodles	Warmer	139.00 Fahrenheit	
Cheese	Walk-in cooler	38.00 Fahrenheit	
Chickpeas	Reach-in cooler near walk-in cooler	39.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink	700.00 Fahrenheit	Ecolab sink and surface sanitizer
Vegetable soup	Warmer	177.00 Fahrenheit	
Cut tomatoes	Salad station	39.00 Fahrenheit	
Raw shell eggs	Reach-in cooler by cook line	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Beef patty	Walk-in cooler	41.00 Fahrenheit	
Cheese	Reach-in cooler by grill station	40.00 Fahrenheit	
Cut tomatoes	Pizza station	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	169.00 Fahrenheit	
Fish batter	Reach-in cooler near walk-in cooler	99.00 Fahrenheit	Cooling
Eggs	Walk-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tuna	Open air cooler by salad station	41.00 Fahrenheit	

Overall Comments:

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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 **10/7/2025**. 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: Fred Kieu
Apple EHS

Signed On: September 23, 2025