

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 FA0253564 - KRISPY KREME #7610		Site Address 2146 LEGHORN ST, MOUNTAIN VIEW, CA 94043		Inspection Date 08/05/2025		Placard Color & Score GREEN 89		
Program PR0369187 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name WKS KRISPY KREME, LLC		Inspection Time 15:30 - 16:40			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By EDUARDO				FSC Loc Huynh 6/2/2026

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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						

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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253564 - KRISPY KREME #7610	Site Address 2146 LEGHORN ST, MOUNTAIN VIEW, CA 94043	Inspection Date 08/05/2025
Program PR0369187 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name WKS KRISPY KREME, LLC	Inspection Time 15:30 - 16:40
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1. The hand wash sink adjacent to the dishwasher lacks a cold water supply (two additional fully functional hand wash sinks available for use).

Follow-up By
08/12/2025

2. The hand wash sink at the coffee preparation lacks a cold and hot water supply. Employee stated that the water supply was turned odd due to a leak.

3. The hand wash sink within the right side customer restroom lacks a hot water supply.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Contact inspector for a follow-up inspection when sinks have been repaired.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Metal dough nut storage racks and trays stored outside the rear door to the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Observed a leak from the waste water pipe below the coffee area hand wash sink.

Follow-up By
08/12/2025

2. Observed a leak from the warewashing machine discharge pipe.

3. The mixing valve handle at the 3 compartment sink faucet is non-functional.

[CA] Repair plumbing. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Contact inspector for a follow-up inspection when plumbing has been repaired.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: A non-functional 2 door refrigerator is stored outside the rear door to the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

The rear door to the dry storage warehouse left open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

A gap of greater than 1/4 inch below the rear roll up door into the facility.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

OFFICIAL INSPECTION REPORT

Facility FA0253564 - KRISPY KREME #7610	Site Address 2146 LEGHORN ST, MOUNTAIN VIEW, CA 94043	Inspection Date 08/05/2025
Program PR0369187 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name WKS KRISPY KREME, LLC	Inspection Time 15:30 - 16:40

Inspector Observations: *The flooring surfaces are in disrepair at the warewashing area and doughnut production line.*

[CA] *The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
milk	2 door reach in fridge	38.00 Fahrenheit	
dough	walk in fridge	37.00 Fahrenheit	
milk	3 door upright fridge	40.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

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 **8/19/2025**. 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: eduardo
pic
Signed On: August 05, 2025