

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 FA0308077 - WEST COAST SOURDOUGH		Site Address 1087 MERIDIAN AV 68, SAN JOSE, CA 95125		Inspection Date 05/14/2026		Placard Color & Score GREEN 90		
Program PR0451720 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SJWSD INC		Inspection Time 13:50 - 15:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ANDREA & MANDEEP (O)				FSC Mandeep Mangat 11/19/30

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						S
K07	Proper hot and cold holding temperatures			X				N
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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Measured the following PHFs holding between 44F - 45F in 2 door cold top (right side): cheddar cheese and american cheese.

2. Measured container of mac n cheese holding between 132F - 134F in hot holding unit at back area.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.

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: Found several soda nozzle at customer self-service area with brown substance on interior of nozzle. [CA] Routinely clean.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Found 2 bags of chicken thawing on counter top in back prep area. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: 1. Found soiled wiping cloth stored on prep counter after useage. [CA] Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, and wet cloths used with raw foods of animal origin shall be kept in a separate sanitizing solution.

2. Measured 0ppm quat concentration for sanitizer bucket at service line. [CA] Replace quat concentration for sanitize bucket. [COS] Final reading of quat concentration at 200ppm.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
ambient	1 door upright freezer	6.60 Fahrenheit	
sliced tomatoes	2 door reach in/cold top (right side)	51.00 Fahrenheit	between 51F - 52F, diligent prep
american cheese	2 door cold top (right side)	44.00 Fahrenheit	
mac & cheese	hot holding	132.00 Fahrenheit	between 132F - 134F
clam chowder	hot holding	191.00 Fahrenheit	
hard boiled eggs	2 door reach in	41.00 Fahrenheit	
pastrami	2 door cold top	41.00 Fahrenheit	
ambient	2 door upright	41.00 Fahrenheit	
pepperoni	2 door cold top	41.00 Fahrenheit	
quat	warewash	200.00 PPM	
tomato bisque	hot holding	145.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sliced cheese	2 door cold top (left side)	41.00 Fahrenheit	
pastrami	2 door reach in	41.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
cheddar cheese	2 door cold top (right side)	45.00 Fahrenheit	
quat	sani bucket	0.00 PPM	
vegetables	1 door upright freezer	-1.20 Fahrenheit	
turkey	2 door cold top	41.00 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 **5/28/2026**. 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: Mandeep Mangat
Owner

Signed On: May 14, 2026