

**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**

<b>Facility</b> FA0283089 - CHIC COFFEE		<b>Site Address</b> 1150 MURPHY AV C, SAN JOSE, CA 95131		<b>Inspection Date</b> 07/08/2024	
<b>Program</b> PR0424668 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CHIC COFFEE LLC		<b>Inspection Time</b> 13:25 - 14:50
<b>Inspected By</b> MINDY NGUYEN	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOHN		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>87</b>

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						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						N
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	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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		
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

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

**Inspector Observations: Observed approximately 3-5 flies in the kitchen.**  
**[CA] Keep facility clear of flies.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: Observed forks and small spoons at the customer self-service area were stored in cups/holders with the mouth part up.**  
**[CA] Store utensils with the mouth part down to prevent contamination.**

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

**Inspector Observations: Observed accumulation of grease on sides of hotplate cooker.**  
**[CA] Keep hotplate cooker clean.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Sanitizer test strips were not available upon request.**  
**[CA] Obtain sanitizer test strips to measure sanitizer concentration. For manual warewashing, sanitizer must measure 100ppm chlorine or 200ppm quaternary ammonia, or per manufacturer directions.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: A metal probe thermometer was not available.**  
**[CA] Obtain a metal probe thermometer to measure internal food temperatures.**

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: At the front prep area floor sink: observed lack of air gap.**  
**[CA] Maintain a minimum one inch air gap between the bottom of the pipe and the top of the floor sink to prevent backflow.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
SLICED CHEESE	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
MILK	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
PESTO	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK, RESTROOMS	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	

### Overall Comments:

**Note: The facility went through a change of ownership with this Agency in March 2024. Per employee, facility began operating 7 days ago on July 1, 2024. Please obtain a valid manager's food safety certificate within 60 days of opening date, and valid food handler cards for all other employees within 30 days of hire. Please email certificates to Mindy.Nguyen@deh.sccgov.org when they are acquired.**

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**Observed some walls behind equipment shelves in the rear storage area lacked cove base flooring. If any food is stored here, only unopened prepackaged non-potentially hazardous foods may be stored here.**

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 7/22/2024. 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: John Nguyen  
Employee  
Signed On: July 08, 2024