

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 11/14/2024		Placard Color & Score YELLOW 68		
Program PR0373839 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EASY WAY FORMULA LLC		Inspection Time 14:15 - 16:15			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JASON				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						
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		X			N
K07	Proper hot and cold holding temperatures		X		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						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		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	X	
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	X	
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Employee placed wiping cloth bucket inside the front handwash sink.
2) One rear handwash sink (rear food prep area) was completely blocked off by two bulk sugar bins, and had several spray bottles stored inside.
3) The other rear handwash sink (warewashing area) had several items/spray bottles stored inside.

Follow-up By
11/20/2024

[CA] Keep handwash sinks unobstructed at all times. Do not store items inside handwash sinks. Handwash sinks must be used only for handwashing.

[COS] Objects were moved out of/away from handwash sinks.

REPEAT VIOLATION

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the front prep area, on a prep counter: measured internal temperature of boba pearls and various taro balls to be 69F - 71F. Employee stated food had been held since 1:00pm (approximately 1 hr 20 minutes prior).

Follow-up By
11/20/2024

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use TPHC (time as a public health control) and clearly time-mark food items.

[SA] Foods shall be used or discarded by the 4 hour time mark today (5pm).

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at the 3-compartment sink to be less than 100F (hot water temperature fluctuated between 69F - 98F).

Follow-up By
11/20/2024

[CA] Provide hot water (120F) at the 3-compartment sink.

[COS] Water heater was adjusted/repared and water was re-measured at 123F.

Minor violation:

Hot water at janitorial sink fluctuated between 95F - 100F.

[CA] Provide hot water (120F) at the janitorial sink.

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: A designated person in charge was not present at the time of inspection.
[CA] A designated person in charge must be present during all operating hours.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed aluminum foil and cardboard were used as lining on equipment.
[CA] Discard foil and cardboard; all surfaces must be smooth, durable, and easily cleanable.

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

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Inspector Observations: 1) Next to the ice machine: observed lack of 1 inch air gap between drain pipes and the floor sink.

[CA] Maintain a minimum 1 inch air gap between drain pipe and floor sink to prevent wastewater backflow.

2) Observed the faucet of the 3-compartment sink leaked when turned on.

[CA] Repair leak.

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: Observed mop stored with mop head inside of bucket.

[CA] When not in use, mops must be stored so that they can air-dry.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CREAM	PREP INSERT	41.00 Fahrenheit	
TOFU	REFRIGERATOR	41.00 Fahrenheit	
COOKED TARO	HOT HOLDING	140.00 Fahrenheit	
COOKED BOBA PEARLS, VARIOUS TARO BALLS	PREP COUNTER	70.00 Fahrenheit	HELD SINCE 1:00PM
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	
HOT WATER	JANITORIAL SINK	95.00 Fahrenheit	HOT WATER TEMPERATURE FLUCTUATED BETWEEN 95F - 100, THEN WENT BACK DOWN TO 95F
HOT WATER	3-COMPARTMENT SINK	69.00 Fahrenheit	HOT WATER TEMPERATURE FLUCTUATED BETWEEN 69F AND 98F, THEN SETTLED AT AROUND 69F. Repaired and re-measured at 123F.
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess compliance for the 3 major violations. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours and \$645/hr during non-business hours upon availability. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or mindy.nguyen@deh.sccgov.org if there are any changes or updates.

Discussed and filled out TPHC form for taro balls/boba pearls.

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 **11/28/2024**. 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.

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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: Lillian Lan
Supervisor

Signed On: November 14, 2024