

# 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> FA0213741 - JAKES OF SUNNYVALE		<b>Site Address</b> 174 E FREMONT AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 02/21/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>88</b> </div>		
<b>Program</b> PR0300520 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> TOUGAS ENTERPRISES INC		<b>Inspection Time</b> 14:05 - 16:00			
<b>Inspected By</b> SUHKREET KAUR		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JORGE				<b>FSC</b> Cullen Broman 3/21/24

  

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						S
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						
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		S
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		X
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		X
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		X
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

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: \*Repeat violation**

***Accumulation of black mold like substance on white panel inside the ice machine. It is not coming in contact with ice at this time.***

***[CA] Clean and sanitize the ice machine regularly.***

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

**Inspector Observations: *Observed old rodent droppings in the back storage area underneath racks and shelves.***

***[CA] Clean and sanitize area of old droppings.***

***Observed spider webs underneath equipment such as three compartment sink/ dish machine area, inside wall panels and in back storage area. Observed fruits flies/ insects near three compartment sink area.***

***[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies, clean the effected areas and maintain in food condition.***

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

**Inspector Observations: *Accumulation of flour, dust and debris on walk in cooler fan guards in both cooler at front and back of the facility.***

***[CA] Clean the fan guards and maintain in good condition.***

***Accumulation of debris on door handles for under counter and upright reach in refrigerators throughout the facility. Accumulation of mold like substance in front panel of two door freezer in the back of the facility. Accumulation of food debris and mold like substance inside floor drains.***

***[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.***

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: *Observation of grease stains on wall and ceiling in the cook line area.***

***[CA] Clean any grease accumulation and ensure the ventilation hood is working properly.***

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

**Inspector Observations: *Accumulation of flour on walls and floors under equipment.***

***[CA] Walls and/or floors in food preparation area shall be kept clean.***

***Accumulation of excessive dust and dirt on ceiling in front walk in cooler, vents on ceiling throughout the facility.***

***[CA] Ceiling and vents shall be kept clean and in good repair.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Chilli	Hot holding	140.00 Fahrenheit	
Pepperoni	Pizza prep unit	41.00 Fahrenheit	
Quaternary ammonium	Sanitizer bucket at bar	200.00 PPM	
Cheese	Back walk in cooler	41.00 Fahrenheit	
Beef patty	Under counter refrigerator	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink (kitchen and bar)	120.00 Fahrenheit	
Sliced tomatoes	Front walk in cooler	41.00 Fahrenheit	
Boiled eggs	Prep unit	41.00 Fahrenheit	
Half and half	Reach unit at bar	41.00 Fahrenheit	
Chicken	Prep unit	41.00 Fahrenheit	
Marinara sauce	Hot holding	136.00 Fahrenheit	

## Overall Comments:

**Reviewed pest control report from 2/7/2024.**

**EAR will be submitted to change FP14 to FP13.**

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 **3/6/2024**. 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: Jorge  
PIC  
Signed On: February 21, 2024