# 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 | Site Address | Inspection Date |
|---|---|---|
| FA0310305 - GOOGLE 100 CARIBBEAN - CENTRAL STAIR M | 100 W CARIBBEAN DR, SUNNYVALE, CA 94089 | 02/02/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0454690 - LIMITED FOOD SERVICE CAT 3 - FP77 | GOOGLE LLC | 15:10 - 15:30 |

| Inspected By | Inspection Type | Consent By | FSC |
|---|---|---|---|
| TRAVIS KETCHU | RISK FACTOR ASSESSMENT/STRUC | DAVID PRIETO | Exempt |

**Placard Color & Score**

**N/A**

**N/A**

### Comments and Observations

## Major Violations

No major violations were observed during this inspection.

## Minor Violations

No minor violations were observed during this inspection.

## Education

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K12S - Returned and reservice of food

K13S - Food in good condition, safe, unadulterated

K14S - Food contact surfaces clean, sanitized

## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| warm water | hand wash sink | 100.00 Fahrenheit | |

## Overall Comments:

***A risk factor assessment/ structural review was provided during non-operational hours.***
***Provided inspection, discussion and education focused on observed and non-observed risk factors known to contribute to food borne illness.***

***An exit interview was conducted with the operator to address the inspection findings. The OIR will be delivered to the facility within CPD normal hours of operation.***

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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 **2/16/2026**.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:**

**Signed On:** February 02, 2026

**Comment:** Report emailed - No signature obtained