

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 FA0312040 - VOID		Site Address 3540 LA RAMBLA AV, SANTA CLARA, CA 95051		Inspection Date 08/06/2026	
Program PR0456909 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BLACK GOAT F & B GROUP L		Inspection Time 12:30 - 13:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By DOMINIC	FSC Kwun To Yip 08/06/2026		

Placard Color & Score

GREEN

83

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
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		
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								X		
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								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										
K40	Wiping cloths: properly used, stored									X	
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										

OFFICIAL INSPECTION REPORT

Facility FA0312040 - VOID	Site Address 3540 LA RAMBLA AV, SANTA CLARA, CA 95051	Inspection Date 08/06/2026
Program PR0456909 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name BLACK GOAT F & B GROUP LLC	Inspection Time 12:30 - 13:45
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed lack of soap at handwash station in the front service counter. Nearby handwash stations are fully stocked and available for use. [CA] Handwash stations shall be fully stocked and accessible at all times. [COS] PIC provided a portable bottle of soap at handwash station during inspection.*

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

Inspector Observations: *On the preparation counter, measured oat milk at 48F. Per PIC, oat milk was removed from refrigeration and placed into ice bath less than 1 hour prior to temperature measurement. Observed oat milk is not fully submerged into ice bath. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC added more ice into the ice container to facilitate rapid cooling during inspection.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the restroom handwash sink, measured the maximum water temperature at 78F. [CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet shall provide warm water between 100-108F.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In refrigeration units, observed shelled eggs stored over ready-to-eat foods and produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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: *Facility lacks testing materials for the high temperature dishwasher. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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

Inspector Observations: *Observed soiled wiping cloths stored directly on preparation counters. [CA] Wiping cloths shall be stored in an approving sanitizing concentration when not in active use.*

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: *1) Observed mop sink is slow draining and has an accumulation of water inside. Per PIC, facility is undergoing active repairs. Another mop sink is available for use nearby. [CA] Plumbing fixtures shall be maintained in good repair.*

2) Observed drainpipes from multiple units extend directly into the floor sink. [CA] Provide air gap between the drainpipe and the rim of the floor sink at least twice the diameter of the inlet and no less than one-inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0312040 - VOID	Site Address 3540 LA RAMBLA AV, SANTA CLARA, CA 95051	Inspection Date 08/06/2026
Program PR0456909 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name BLACK GOAT F & B GROUP LLC	Inspection Time 12:30 - 13:45

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
smoked salmon	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink (restroom)	77.00 Fahrenheit	
shelled eggs	2-door upright cooler	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
milk	under counter cooler (front)	41.00 Fahrenheit	
final rinse	high temperature dishwasher	161.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
oat milk	ice bath on preparation counter	48.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	

Overall Comments:

Provided handwashing signage and sanitizer stickers at time of inspection.

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 8/20/2026. 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: Darren Yu
Assistant
Signed On: August 06, 2026