

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 FA0275066 - RED BERRY COFFEE BAR		Site Address 145 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 07/28/2025		Placard Color & Score GREEN 72		
Program PR0415724 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SWEET BERRY CAFE LLC		Inspection Time 12:10 - 14:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JACK				FSC Not Available

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		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						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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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	X	
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	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

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

Inspector Observations: 1) In the front beverage prep area: measured internal temperatures of various milks in opened cartons to be 67 - 70F. Employees were not sure exactly how long the milk had been stored on the counter, but they stated it was no longer than 4 hours.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Milks were moved inside a refrigerator.

2) In the rear food prep/warewashing area: measured internal temperature of multiple PHFs (sliced tomatoes, sliced cheese, deli meat, smoked salmon) to be 44 - 49F. Operator stated there was a lunch rush starting at around 11:30am (less than 2 hours prior).

Note: after leaving a metal probe thermometer inside the unit with the doors closed for 20 minutes, ambient temperature of unit measured 36F and food temperatures measured 41F.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above, even during busier times. Carefully monitor food temperatures with a metal probe thermometer throughout the morning/day. If needed, store fewer items in this unit to promote air flow.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: A manager's food safety certificate was not available.

[CA] Obtain a valid manager's food safety certificate. ***REPEAT VIOLATION***

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

Inspector Observations: Observed approximately 5 flies in the rear food prep/warewashing area.

[CA] Keep facility clear of flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed opened bags of dry foods were not properly sealed/protected.

[CA] After opening bags of food, store food inside a rigid container with a tight-fitting lid to prevent contamination from vermin.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed several individually wrapped pastries at the front counter lacked labels.

[CA] Food prepackaged in a food facility shall bear a label that includes:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in order of weight.
3. Quantity of the contents.
4. Name and place of business of the manufacturer, packer, or distributor.

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

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Inspector Observations: A method to measure the final rinse temperature of the high-temperature dishwasher was not available.

[CA] Obtain a method of testing the dishwasher, i.e. thermal stickers, specialized thermometers, etc.

REPEAT VIOLATION

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

Inspector Observations: Observed multiple pieces of cooking/heating equipment in the rear food prep room without a ventilation hood (induction cooker, non-portable waffle-maker, large griddle).

[CA] Before purchasing and installing equipment, submit plans and obtain written approval from Plan Check. See Plan Check contact information in comment section.

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

Inspector Observations: Observed several wiping clothes on work counters/prep surfaces not stored in sanitizer solution.

[CA] Store wiping cloths in 200ppm quaternary ammonia or 100ppm chlorine when not in 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: Observed drain pipes under the prep and 3-compartment sinks extended into floor sinks.

[CA] Maintain a minimum one inch air gap between the floor sink rim and the drain pipe. ***REPEAT VIOLATION***

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

Inspector Observations: Observed yellowing of walls behind the cooking equipment in the rear prep/warewashing room.

[CA] Keep walls clean and remove unapproved equipment.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SAUCES	REACH-DOWN SECTION OF REAR PREP REFRIGERATOR	46.00 Fahrenheit	
FINAL RINSE	HIGH-TEMPERATURE DISHWASHER	168.00 Fahrenheit	THERMAL DISK (PROVIDED BY SPECIALIST)
CUT TOMATOES, SLICED CHEESE, SLICED DELI MEATS, SMOKED SALMON	REAR PREP REFRIGERATOR, PREP INSERTS	44.00 Fahrenheit	44-49F
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
MILK, TEA	REFRIGERATORS, FRONT BEVERAGE PREP AREA	41.00 Fahrenheit	
VARIOUS MILKS	BEVERAGE PREP AREA, COUNTERTOP	67.00 Fahrenheit	67- 70F

Overall Comments:

Repeat violations may result in enforcement action, including impoundment of unapproved equipment, office hearings, and billable follow-ups.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday

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through Friday.

Due to technical difficulties, this report will be emailed to the facility.

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 **8/11/2025**. 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: Jack Ashby
Supervisor
Signed On: July 28, 2025