

# 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><br>FA0255360 - MOONBEANS COFFEE ROASTING CO                     |  | <b>Site Address</b><br>6219 SANTA TERESA BL, SAN JOSE, CA 95119 |                                                    | <b>Inspection Date</b><br>06/27/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>85</b> </div> |  |            |
| <b>Program</b><br>PR0372882 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                 | <b>Owner Name</b><br>MOONBEAN'S COFFEE ROASTING CO |                                      | <b>Inspection Time</b><br>15:30 - 16:45 |                                                                                                                                                                |  |            |
| <b>Inspected By</b><br>GINA STIEHR                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                                    | <b>Consent By</b><br>NARY            |                                         |                                                                                                                                                                |  | <b>FSC</b> |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     |     |
| 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                    |     | X   |
| 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                                                |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                                          |                                  |
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| Program<br>PR0372882 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>MOONBEAN'S COFFEE ROASTING LLC             | Inspection Time<br>15:30 - 16:45 |
| 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:** *Several potentially hazardous foods are stored inside the display case and prep table above 41F (see temperature log) for less than 2 hours per owner.*

**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above.*

**[SA]** *Food items were relocated to a cold holding unit to hold below 41F or below.*

### Minor Violations

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

**Inspector Observations:** *1. Observed 2 dead juvenile German cockroaches inside the storage cabinet underneath the front hand sink. No live cockroach activity observed.*

**[CA]** *Remove dead bodies and clean and sanitize impacted area.*

**Ensure facility is free of vermin and obtain professional pest control. Use traps to monitor for vermin and seal all gaps and crevices to prevent vermin harborage.**

**2. Observed multiple fruit flies near the mop sink.**

**[CA]** *Use approved pest control methods to remove fruit flies and to prevent contamination of foods.*

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

**Inspector Observations:** *Dust and food debris observed on multiple non food contact surfaces in facility:*

- coffee bean cabinet
- storage shelves under front counter tops
- inside cabinets in front area

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

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *Ambient temperature of display case is 49F and ambient temperature of prep table is 48F; equipment is being used to cold hold potentially hazardous foods.*

**[CA]** *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

### Performance-Based Inspection Questions

N/A

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|                                                                          |                                                          |                                  |
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## Measured Observations

| Item               | Location     | Measurement      | Comments |
|--------------------|--------------|------------------|----------|
| cheese             | top well     | 53.00 Fahrenheit |          |
| cream cheese       | reach in     | 40.00 Fahrenheit |          |
| potaoto empanda    | display case | 55.00 Fahrenheit |          |
| ham                | prep table   | 49.00 Fahrenheit |          |
| liquid eggs        | prep table   | 42.00 Fahrenheit |          |
| milk               | reach in     | 40.00 Fahrenheit |          |
| milk               | display case | 53.00 Fahrenheit |          |
| egg sandwich       | display case | 52.00 Fahrenheit |          |
| breakfast sandwich | display case | 49.00 Fahrenheit |          |
| deli turkey        | prep table   | 48.00 Fahrenheit |          |
| precooked sausage  | prep table   | 45.00 Fahrenheit |          |
| sliced tomatoes    | top well     | 45.00 Fahrenheit |          |

## Overall Comments:

*Joint inspection with Jennie Penaloza.*

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 **7/11/2025**. 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: Nary  
Owner  
Signed On: June 27, 2025