

# 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 FA0200790 - APPLE-VP02-CAFFE MAC		Site Address 19333 VALLCO PY, CUPERTINO, CA 95014		Inspection Date 01/22/2026	
Program PR0302198 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE INC		Inspection Time 10:00 - 11:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By SHERRY AND MICHELLE	FSC Eric King 3/7/30	

Placard Color & Score
<b>GREEN</b>
<b>91</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						S
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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	X			
K14 Food contact surfaces clean, sanitized			X	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		
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		
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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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: Handwash sink located by the salad prep line was partially obstructed with compost bin stored in front of the sink. [CA] Handwash sinks shall be kept unobstructed and easily accessible for employees to properly and readily wash their hands when needed.**

**[COS] Staff relocated the compost bin.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed heavily dented canned beans on gravity can feeder in the dry storage room.**

**[CA] Cans with dents on the rim or seams must be removed from use.**

**[COS] Staff removed the can to a designated area to remove from use.**

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: Sanitizing rinse at the high temperature dishwasher was measured at 150F while utensils were being washed. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F.**

**[COS] Staff waited for the the dishwasher to heat up until the sanitizing rinse was measured at 165F - previously washed utensils were loaded into the machine to be washed and sanitized again.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Handwash sink	100.00 Fahrenheit	
Slice cheese	Drawer cooler by grill	40.00 Fahrenheit	
Milk	Upright reach-in cooler by prep area	39.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink in warewash room	704.00 PPM	Ecolab sink and surface sanitizer
Hot water	Three compartment sink in kitchen	120.00 Fahrenheit	
Rice	Warmer by cook line	178.00 Fahrenheit	
Egg	Food prep unit insert at salad station	39.00 Fahrenheit	
Cheese	Walk-in cooler	38.00 Fahrenheit	
Beef patty	Walk-in cooler - Cooling	50.00 Fahrenheit	
Chicken sandwich	Walk-in cooler at salad station	40.00 Fahrenheit	
Chicken	Fully cooked	167.00 Fahrenheit	
Tofu	Walk-in cooler at salad station	39.00 Fahrenheit	
Coppa	Food prep unit by pizza oven	40.00 Fahrenheit	
Hot water	Three compartment sink in warewash room	120.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Cut melon	Walk-in cooler at salad station	38.00 Fahrenheit	
Chickpeas	Food prep unit insert at salad station	40.00 Fahrenheit	
Pepperoni	Food prep unit by pizza oven	40.00 Fahrenheit	
Lactic acid sanitizer	Sanitizer bucket	704.00 PPM	Ecolab sink and surface sanitizer
Chickpeas	Upright reach-in cooler at salad station	40.00 Fahrenheit	
Raw beef patty	Drawer cooler by grill	41.00 Fahrenheit	
Chicken	Food prep unit insert at salad station	38.00 Fahrenheit	
Sausage	Food prep unit by pizza oven	40.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	150.00 Fahrenheit	Measured at 164F after COS
Cooked beef	Walk-in cooler	37.00 Fahrenheit	
Beef patty	Fully cooked	172.00 Fahrenheit	

## Overall Comments:

*Discussed with PIC about labeling spray bottles*

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 **2/5/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Sherry  
EHS

**Signed On:** January 22, 2026