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

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



	OFF	ICIAL INSPECTI	ON REPORT						
Facility FA0288919 - VEGAN DONU	Site Address 8919 - VEGAN DONUT & CAFE/ VEGAN BISTRO Site Address 449 E SANTA CLARA ST, SAN JOSE, CA 95113			13	Inspection Date 03/21/2024			Color & Sco	
Program	Owner Name				Inspection Time G		GR	EE	N
	FOOD SVC OP 0-5 EMPLOYEES I		FANTASTIC VEGAN E		10:25 -	11:50	(93	
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By THANH TRUONG	FSC JIMMY 4-29-26					<i>7</i> 3	
RISK FACTORS AND	INTERVENTIONS			IN	OUT Major	Minor COS/S	A N/O	N/A	PBI
K01 Demonstration of know	wledge; food safety certification			Х					
	e; reporting/restriction/exclusion			Х					S
K03 No discharge from eye	<u> </u>			Х					
K04 Proper eating, tasting,							X		
	washed; gloves used properly						X		
	acilities supplied, accessible			Х					S
K07 Proper hot and cold ho	<u> </u>			Х					S
	h control; procedures & records							X	
K09 Proper cooling method	·							X	
K10 Proper cooking time &								X	
K11 Proper reheating proce								X	
K12 Returned and reservice								X	
K13 Food in good condition				Х				, ,	
K14 Food contact surfaces				-			X		S
K15 Food obtained from ap	<u> </u>			Х			, ·		
-	stock tags, condition, display							Х	
K17 Compliance with Gulf								X	
	nce/ROP/HACCP Plan							X	
	r raw or undercooked foods							X	
	acilities/schools: prohibited foods	s not being offered						X	
K21 Hot and cold water ava	<u> </u>	s not being ollered		Х					
K22 Sewage and wastewa				_ ^		X			
K23 No rodents, insects, bi				Х		^			
	•			Λ					
GOOD RETAIL PRAC								001	cos
K24 Person in charge pres									
	25 Proper personal cleanliness and hair restraints 26 Approved thawing methods used; frozen food								
K27 Food separated and p									
K28 Fruits and vegetables									
	wasneu perly identified, stored, used								
K30 Food storage: food sto	<u>, , , , , , , , , , , , , , , , , , , </u>								
	does prevent contamination								
	-								
K32 Food properly labeled K33 Nonfood contact surface									
	stalled/maintained; test strips								
	stalled/maintained; test strips approved, in good repair, adequa	te canacity							
	nens: Proper storage and use	пе сараспу							
K37 Vending machines	nens. Froper storage and use								
vending machines (38) Adequate ventilation/lighting; designated areas, use									
K40 Wiping cloths: properly used, stored					V				
	y used, stored istalled, in good repair; proper ba	ackflow dovices						Х	
	perly disposed; facilities maintain								
	y constructed, supplied, cleaned		oofing					V	
	od repair; Personal/chemical stor	rage, Adequate vermin-pr	ooning					Х	
K45 Floor, walls, ceilings: b	ouiit,maintained, clean								

Page 1 of 3

R202 DACLEEALO Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0288919 - VEGAN DONUT & CAFE/ VEGAN BISTRO	Site Address 449 E SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 03/21/2024		
Program PR0433237 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	1 -	Owner Name FANTASTIC VEGAN BISTRO	Inspection Time 10:25 - 11:50		
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

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.

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

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE COUNTER IN THE FRONT SERVICE AREA. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256, 114256, 114256, 114256, 114257, 114257, 114259, 114259, 114259, 114259, 114279, 114282

Inspector Observations: FOUND THE BACK DOOR WITH A GAP GREATER THAN A QUARTER OF AN INCH ON THE BOTTOM. [CA] ENSURE THE GAP IS LESS THAN A QUARTER ON AN INCH.

FOUND AN EMPLOYEE'S DRINK ON THE FOOD PREPARATION COUNTER WITHOUT A LID. [CA] PROVIDE A LID.

FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

FOUND CONSTRUCTION CLUTTER IN THE BACK ROOM. [CA] REMOVE THE CLUTTER AND KEEP THE FLOORS AVAILABLE AND CLEAR FOR CLEANING.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>ltem</u>	<u>Location</u>	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
ALMOND MILK	SERVICE REFRIGERATOR	35.00 Fahrenheit	
JACK FRUIT	REFRIGERATOR IN THE BACK ROOM	41.00 Fahrenheit	
PLANT BASED MEAT	SANDWICH REFRIGERATOR	36.00 Fahrenheit	
VEGAN PATE	SANDWICH REFRIGERATOR	37.00 Fahrenheit	
HUMMUS	SANDWICH REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEVERAGES	DISPLAY REFRIGERATORS	39.00 Fahrenheit	
VEGAN PATE	SANDWICH REFRIGERATOR	37.00 Fahrenheit	
SOY MILK	SERVICE REFRIGERATOR	35.00 Fahrenheit	
OATMILK	SERVICE REFRIGERATOR	36.00 Fahrenheit	

Overall Comments:

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 4/4/2024. 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.

OFFICIAL INSPECTION REPORT

	Site Address	Inspection Date
FA0288919 - VEGAN DONUT & CAFE/ VEGAN BISTRO	449 E SANTA CLARA ST, SAN JOSE, CA 95113	03/21/2024
Program	Owner Name	Inspection Time
PR0433237 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1	- FP09 FANTASTIC VEGAN BISTRO	10:25 - 11:50

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

Manh

Received By: THANH TRUONG

PIC

Signed On: March 21, 2024