

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 FA0200989 - APPLE-IL04-CAFFE MAC		Site Address 4 INFINITE LP, CUPERTINO, CA 95014		Inspection Date 04/16/2026		Placard Color & Score GREEN 87		
Program PR0305743 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE INC		Inspection Time 11:10 - 12:55			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE GREGERSON				FSC MONIQUE ALAIMO 03/07/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		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		
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		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		

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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: Measured medium rare cooked steak at 113F-115F in hot holding unit. Temperature gauge for hot holding unit fluctuated between 102F-128F. Per manager it was cooked less than 1 hour ago.

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

[COS] Manager marked steak to be discarded by 2 PM and also adjusted the temperature for the hot holding unit.

Minor Violations

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: Measured final rinse temperature for high temperature dish machine at 155F.

[CA] Water in the rinse cycle must be at or above 171°F for 30 seconds in the high temperature dishwasher.

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: Left side faucet at three compartment sink is not operable.

[CA] Repair plumbing fixture and maintain in clean and good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Prep sinks	120.00 Fahrenheit	
Sushi	Under counter refrigerator at sushi service line	41.00 Fahrenheit	
Turkey	Walk in cooler #2	41.00 Fahrenheit	
Milk	Espresso Bar	41.00 Fahrenheit	
Pasta, soup	Walk in cooler #5	41.00 Fahrenheit	
Cheese, eggs	Salad station	41.00 Fahrenheit	
Final rinse	Dish machine	155.00 Fahrenheit	
Rice	Walk in cooler #3	41.00 Fahrenheit	
Shrimp	Walk in freezer	10.00 Fahrenheit	
Chicken Salad	Espresso Bar	39.00 Fahrenheit	
Chicken	Under counter hot holding at service line	144.00 Fahrenheit	
Steak	Upright hot holding unit	113.00 Fahrenheit	113F-115F
Chicken	Under counter refrigerator near WIC #2	41.00 Fahrenheit	
Water	Hand wash sinks	100.00 Fahrenheit	
Pasta	Walk in cooler #3	41.00 Fahrenheit	
Cheese	Juice bar/ deli	41.00 Fahrenheit	
Vegan chickpeas	Walk in cooler	39.00 Fahrenheit	
Lactic Acid	Three compartment sink	700.00 PPM	ECO LAB SINK AND SURFACE SANITIZER 272-700 PPM
Pastries	Espresso Bar	38.00 Fahrenheit	
Hot water	Three compartment sink in back area	120.00 Fahrenheit	
Duck	Walk in cooler #2	41.00 Fahrenheit	
Tofu	Walk in cooler #4	41.00 Fahrenheit	
Cooked vegetables	Under counter hot holding at service line	142.00 Fahrenheit	
Cheese	Walk in cooler in back storage area	39.00 Fahrenheit	
Eggs	LBC - 18	35.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Lactic Acid	Sanitizer bucket near WIC #2	700.00 PPM	ECO LAB SINK AND SURFACE SANITIZER 272-700 PPM

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 4/30/2026. 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: MICHELLE GREGERSON
FOOD SAFETY LEAD

Signed On: April 16, 2026