

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 FA0277771 - BLOSSOM CHAI CAFE	Site Address 199 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 03/05/2026
Program PR0419786 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name GREEN CHIP BOWL LLC	Inspection Time 12:25 - 12:45
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By PATRICIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink was blocked by boxes and had a bottle of Windex placed in handwash sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Boxes were moved away from sink and Windex was placed on a shelf.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water measured 116F at prep sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Brown mold-like substance of inside of ice machine.

[CA] Clean inside of ice machine regularly.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1.Excessive clutter and food debris all around kitchen and dry storage areas.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used to prevent the harborage of vermin.

2. Front and back door propped open with no screen.

[CA] Keep doors closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sinks	100.00 Fahrenheit	
ice cream	freezer	-1.90 Fahrenheit	
tomato	prep insert	41.00 Fahrenheit	
cut veggies	2-door upright cooler	39.00 Fahrenheit	
hot water	3-comp sink	116.00 Fahrenheit	
cucumber	prep insert	41.00 Fahrenheit	
mayo	under counter cooler	40.00 Fahrenheit	
peri peri burger	2-door reach-in	41.00 Fahrenheit	

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Overall Comments:

This inspection was conducted in conjunction with CO0159075

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 **3/19/2026**. 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: Patricia Pallares
chef

Signed On: March 05, 2026