

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 FA0301984 - STARDUST COFFEEHOUSE		Site Address 1725 S BASCOM AV 1100, CAMPBELL, CA 95008		Inspection Date 01/06/2026		Placard Color & Score GREEN 88		
Program PR0443779 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 369 NUTRITION LLC		Inspection Time 10:00 - 11:20			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ROMAN				FSC Catherine Trinh 05/17/2027

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				N
K06	Adequate handwash facilities supplied, accessible			X				N
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						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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee handled personal cellphone and began to don on gloves without washing hands prior.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: Specialist intervened and directed employee to properly wash hands at hand sink.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

Missing sneeze guard in between hand sink and 3 compartment sink.

[CA]: Install a sneeze guard in between hand sink and 3 compartment sink.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple open bags of food stored at dry storage areas.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Utensil stored in ice water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

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

Inspector Observations: *REPEAT VIOLATION*

Soiled wet wiping cloth stored on prep line at the back without placing back in sanitizer bucket.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
water	back hand sink	100.00 Fahrenheit	
milk	prep line cooler	38.00 Fahrenheit	
cooked vegan bacon	prep line cooler 2	40.00 Fahrenheit	
chlorine sanitizer	under counter dish machine	50.00 PPM	
Quat sanitizer	sanitizer bucket	200.00 PPM	
beef patty	turbochef	179.00 Fahrenheit	final cooking temp
raw shell egg	2 door reach in	41.00 Fahrenheit	
vegan egg or tofu	prep line cooler	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
vegan mayo	2 door under counter cooler	40.00 Fahrenheit	
raw beef patty	prep line cooler 2	40.00 Fahrenheit	
milk	2 door under counter cooler 2	41.00 Fahrenheit	
spam	2 door reach in	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	front hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
frozen beef patty	2 door freezer	6.80 Fahrenheit	

Overall Comments:

Facility is operating beyond the scope of permit and approved food preparation.

Approved plans for facility state "The Turbo Chef HIGH h CONVEYOR 2020 shall operate under the existing Type II hood and be used to reheat various vegan patties and toast bread."

Specialist observed the menu now including spam, bacon, and burger, and eggs derived from animal products. Specialist observed an animal derived beef patty being cooked in the TurboChef oven. Facility does not have the approved ventilation hood for cooking animal derived products.

CEASE AND DESIST COOKING OF ANIMAL DERIVED PRODUCTS. Failure to comply may result to enforcement actions. Facility to only conduct food preparation according to approved plans stated above.

Specialist informed PIC Catherine via phone call.

Specialist to re-evaluated current health permit category. Facility may need to be upgraded to RC2 (FP 10).

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 1/20/2026. 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: Roman Marquez
Barista

Signed On: January 06, 2026