

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 FA0253564 - KRISPY KREME #7610	Site Address 2146 LEGHORN ST, MOUNTAIN VIEW, CA 94043	Inspection Date 04/01/2026
Program PR0369187 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name WKS KRISPY KREME, LLC	Inspection Time 15:30 - 16:20
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By ROBERT TABER

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured milk within the open grab and go display refrigerator at 47 F. Ambient temperature of the unit measured at 47 F to 48 F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Pasteurized milk products shall be held at 45 F or below.

[COS] Milk was voluntarily discarded.

Follow-up By
04/08/2026

Minor Violations

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

Inspector Observations: The hand wash sink next to the warewashing machine is non-functional (an additional fully functional hand wash sink available for use). **[CA] Handwashing stations shall be operational.**

Follow-up By
04/08/2026

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

Inspector Observations: The customer restroom hand wash sink lacks a supply of hot water. **[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Old rodent droppings under the hand wash sink cabinet at the coffee preparation area. No other evidence of vermin observed at the time of inspection. **[CA] Clean and sanitize area of old rodent droppings.**

Follow-up By
04/08/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: The ambient temperature of the front beverage display refrigerator measured at 47 F to 48 F. **[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below and pasteurized milk products at 45 F or below.**

Follow-up By
04/08/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
milk (all flavors)	display fridge	47.00 Fahrenheit	
milk	3 door upright fridge	39.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
milk	reach in fridge	37.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0159268.

A follow-up inspection will be conducted on 4/8/2026 to verify compliance with the cited violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hr, one hour minimum, during normal business hours

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(7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspectors availability.

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 **4/15/2026**. 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: Robert T
PIC
Signed On: April 01, 2026