

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 FA0308077 - WEST COAST SOURDOUGH		Site Address 1087 MERIDIAN AV 68, SAN JOSE, CA 95125		Inspection Date 07/30/2025		Placard Color & Score GREEN 86		
Program PR0451720 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SJWSD INC		Inspection Time 14:05 - 15:05			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MANDEEP (M)				FSC Not Available

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						S
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						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures		X		X			N
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							
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		
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: Major: Measured container of sliced american cheese holding at 55F in 2 door cold top. Per operator, PHFs placed in unit for more than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator voluntarily discarded PHFs in trash.

Minor: Measured the following PHFs holding between 44F - 49F in 2 door cold top for less than 4 hours: sliced swiss cheese, american cheese and provolone cheese. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1. Lacking food safety certificate (FSC) on site. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Lacking food handlers card on site. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Found hand wash station located in back prep area blocked by a container of sanitizer. Note: Another hand wash station is located near by. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate container of sanitizer. Observed hand wash station accessible.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
ham blocks	1 door upright	37.00 Fahrenheit	
pepper jack cheese	2 door cold top	41.00 Fahrenheit	
clam chower	warmer inserts	174.00 Fahrenheit	
sliced american cheese	2 door cold top	55.00 Fahrenheit	
ambient	2 door reach in	36.00 Fahrenheit	
sliced swiss cheese	2 door cold top	48.00 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
sliced turkey	2 door cold top	41.00 Fahrenheit	
sliced ham	2 door cold top	40.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
bread	1 door upright freezer	-7.00 Fahrenheit	
chicken	1 door upright freezer	4.60 Fahrenheit	
sliced american cheese	2 door cold top	45.00 Fahrenheit	
salami	2 door cold top	41.00 Fahrenheit	
sliced provolone cheese	2 door cold top	49.00 Fahrenheit	
warm water	handsink (front, back & RR)	100.00 Fahrenheit	
quat	sani bucket/warewash	200.00 PPM	
sliced ham	2 door cold top	39.00 Fahrenheit	

Overall Comments:

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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 **8/13/2025**. 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: Mandeep Mangat
Owner

Signed On: July 30, 2025