

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 FA0230743 - KENNY'S CAFE		Site Address 2315 DE LA CRUZ BL, SANTA CLARA, CA 95050		Inspection Date 11/21/2023	
Program PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MISS LEE COFFEE USA INC		Inspection Time 10:00 - 10:30
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION		Consent By KENNY		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 11/09/2023

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

This violation found not in compliance on 11/21/2023. See details below.

Cited On: 11/09/2023

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Compliance of this violation has been verified on: 11/21/2023

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted to verify the compliance of K45. At the time of inspection the accumulation of grease and food under equipment has decrease. Regularly clean under cooking equipment to prevent accumulation of debris.

The following was discussed with the operator: PHFs (Potentially hazardous food) shall be held at 41°F or below or at 135°F or above.

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 **12/5/2023**. 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

M. Lee; K.M

Received By: kenny
pic
Signed On: November 21, 2023