

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 FA0213842 - KEKE'S BREAKFAST CAFE		Site Address 311 S MATHILDA AV, SUNNYVALE, CA 94086		Inspection Date 07/22/2025		Placard Color & Score GREEN 92		
Program PR0300727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SMART HOSPITALITY GROU		Inspection Time 11:10 - 12:30			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By CLAUDIA				FSC Tyler Etter 02/16/2027

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						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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	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		
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:

Cream cheese was measured at 72 degrees Fahrenheit at the work table at the cookline. Whipped cream was measured at 70 degrees Fahrenheit at the work table at the bar.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Dairy products may be maintained at or below 45 degrees Fahrenheit or below when unopened.

[Suitable Alternative] Person in charge voluntarily discarded the cream cheese and the whipped cream.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef, bacon	2 drawer cooler	40.00 Fahrenheit	#8
potatoes, cheese, milk, ham, raw shell eggs	walk-in cooler	37.00 Fahrenheit	
raw shell eggs, diced tomatoes, cheese, sausage	2 door prep cooler	38.00 Fahrenheit	#4
yogurt	2 door prep cooler	40.00 Fahrenheit	#11
omelette	cookline	177.00 Fahrenheit	final cooking temp
coconut blend	single door upright cooler	41.00 Fahrenheit	#1
potatoes	steam table	166.00 Fahrenheit	
beef	2 drawer cooler	37.00 Fahrenheit	#5
whipped cream	work table at the bar	70.00 Fahrenheit	
sink and surface cleaner sanitizer	3 compartment sink	700.00 PPM	272-700 ppm ecolab
hot water	3 compartment sink	130.00 Fahrenheit	
sausage	steam table	147.00 Fahrenheit	
yogurt	3 door reach-in	39.00 Fahrenheit	#13 - bar
ham, raw shell eggs	3 door prep cooler	39.00 Fahrenheit	#1
hot water	3 compartment sink	133.00 Fahrenheit	bar
chlorine sanitizer	dishwasher	50.00 PPM	
cream cheese	work table at cookline	72.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	bar
milk	3 door reach-in	40.00 Fahrenheit	#12 - bar
milk	single door upright cooler	34.00 Fahrenheit	#2
cheese	2 drawer cooler	38.00 Fahrenheit	#3

Overall Comments:

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 **8/5/2025**. 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.

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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: Claudia Benavides
Assistant Manager

Signed On: July 22, 2025