

# 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

<b>Facility</b> FA0299442 - SHAKE SHACK #1256 VALLEY FAIR		<b>Site Address</b> 2855 STEVENS CREEK BL 1748, SANTA CLARA, CA	<b>Inspection Date</b> 08/16/2024
<b>Program</b> PR0439449 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> SHAKE SHACK CALIFORNIA	<b>Inspection Time</b> 14:15 - 14:55
<b>Inspected By</b> FARHAD AMIR-EBRAHIMI	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KENNETH OLIVER	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 08/12/2024

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

**Compliance of this violation has been verified on: 08/16/2024**

#### Minor Violations

Cited On: 08/12/2024

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 08/16/2024**

#### Measured Observations

N/A

#### Overall Comments:

*The line cooler drawer now at 38F. Monitor and maintain unit at 41F or cooler.*

*Rinse temperature for both dishwasher now at 160F.*

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 **8/30/2024**. 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: Kenneth Oliver

Signed On: August 16, 2024