

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 FA0292904 - APPLE-BA09-CAFFE MAC		Site Address 10250 BANDLEY DR, CUPERTINO, CA 95014		Inspection Date 05/21/2026	
Program PR0416074 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE INC		Inspection Time 10:30 - 11:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By TIFFANY BROWN	FSC Mike Marrow 12/2/29	

Placard Color & Score
GREEN
94

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						
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				S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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	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

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee at the wok station observed changing task by putting on disposable gloves to handle food contact equipment without first washing their hands. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves.

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

Inspector Observations: Lactic acid sanitizer from Ecolab at the three compartment sink is measured at 3010 ppm. [CA] Per manufacturer's label, approved concentration for the sanitizer shall be measured at 704 - 1875 ppm. [COS] Employee will dilute the concentration with water.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chickpeas	Reach-in cooler at salad station	38.00 Fahrenheit	
Cheese	2nd floor walk-in cooler	39.00 Fahrenheit	
Cut tomatoes	Prep line at salad station	41.00 Fahrenheit	
Cheese	Walk-in cooler	39.00 Fahrenheit	
Pork belly	Active prep	101.00 Fahrenheit	Labeled as active prep and time-marked
Tofu	Warmer	135.00 Fahrenheit	
Beef	Cooked at wok station	164.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tomato soup	Warmer	160.00 Fahrenheit	
Lactic acid sanitizer	Three compartment sink - back of kitchen	3,010.00 PPM	Ecolab sink and surface sanitizer
Raw chicken	Walk-in cooler	37.00 Fahrenheit	
Milk	2nd floor walk-in cooler	38.00 Fahrenheit	
Bison	Warmer	155.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher by salad station	168.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid egg white	Walk-in cooler	39.00 Fahrenheit	
Raw shrimp	Walk-in cooler	39.00 Fahrenheit	
Chicken	Prep line at salad station	40.00 Fahrenheit	
tomato sauce	Warmer at pasta station	160.00 Fahrenheit	

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 **6/4/2026**. 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.

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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: Michelle Gregerson
EHS

Signed On: May 21, 2026