

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 FA0302610 - URBAN PLATES		Site Address 300 W MCKINLEY AV 100, SUNNYVALE, CA 94086		Inspection Date 08/13/2026		Placard Color & Score GREEN 91		
Program PR0444711 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name URBAN PLATES LLC		Inspection Time 13:00 - 15:00			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By JACK				FSC Jack Izmikryan 06/17/2027

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						
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						
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				S
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	X	
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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

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: *Clean cookie sheet with food remnants stuck to food surface stacked on shelf with other clean dishes.*

[CA] *The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *RTE foods stored under raw meat in walk-in cooler.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloths stored on prep surfaces at front prep line.*

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Hot water knob on prep sink next to dishwasher was leaking.*

[CA] *Repair plumbing fixture and maintain in clean and good repair.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hard boiled eggs	walk-in	39.00 Fahrenheit	
steak	warming drawer	140.00 Fahrenheit	
french fries	hot holding	140.00 Fahrenheit	
hard boiled egg	prep insert	38.00 Fahrenheit	
temperature	dishwasher	160.00 Fahrenheit	
tarte	cake display	36.00 Fahrenheit	
milk	4 door reach-in	38.00 Fahrenheit	
cheese	drawer	37.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
tomato	prep insert	39.00 Fahrenheit	
deli meat	drawer #2	39.00 Fahrenheit	
quat	3-comp	200.00 PPM	
bacon	prep insert	36.00 Fahrenheit	
cheese	walk-in	38.00 Fahrenheit	
bacon	drawer	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken	warming drawer	140.00 Fahrenheit	
ambient	2 door under counter	40.00 Fahrenheit	
tomato	prep insert #2	41.00 Fahrenheit	
tomato	drawer	39.00 Fahrenheit	
cake	4 door reach-in	40.00 Fahrenheit	
broth	cookline	200.00 Fahrenheit	
milk	walk-in	39.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
cake	cake display	36.00 Fahrenheit	
steak	walk-in	38.00 Fahrenheit	

Overall Comments:

Joint Inspection with Madeline Meza

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 **8/27/2026**. 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.

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: Jack
PIC

Signed On: August 13, 2026