

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 FA0213508 - FAULTLINE BREWING CO		Site Address 1235 OAKMEAD PY, SUNNYVALE, CA 94086		Inspection Date 04/29/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0306654 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FAULTLINE BREWING CO		Inspection Time 13:00 - 14:55			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By DARIO RIOS				FSC Sam Ghadiri 5/25/2026

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	X			S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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		X
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed napkins near bar 3-comp sink but no paper towels in dispenser. [CA] Provide paper towels in dispenser adjacent to 3-comp-sink at bar. [COS] Chef refilled paper towel dispenser at bar.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed chicken cooling in plastic container covered with lid in walk-in-cooler. [CA] When cooling PHF's, food may be left uncovered or loosely covered if protected from overhead contamination to allow rapid cooling. [COS] Chef removed lid to allow rapid cooling.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Observed shellfish tags mixed up in a bag, not in chronological order to the date the shellstock are sold or served. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed lack of disclosure on consumer advisory for the sale of burgers, flat iron steak, poki tower served cook to order/raw. [CA] Provide a consumer advisor with disclosure and reminder statements for the sale of raw and undercooked animal derived foods.

Note: Discussed consumer advisory handout with PIC.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed torn gasket of pacific and rudy walk-in-coolers. [CA] Repair/replace damaged gasket of these walk-in-coolers.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
meatballs	walk-in-freezer	19.00 Fahrenheit	
mashed potatoes	hot drawer	136.00 Fahrenheit	
hot water	handsink - employee restroom	100.00 Fahrenheit	
utensil surface temp	high temp dishwashing machine - bar	160.00 Fahrenheit	
chlorine	dishwashing machine - kitchen	50.00 PPM	
spinach dip	reach down cooler	41.00 Fahrenheit	
fish	reach in cooler	40.00 Fahrenheit	
soup	hot holding	138.00 Fahrenheit	
sausage	walk-in-cooler	41.00 Fahrenheit	
another batch of chicken	walk-in-cooler	41.00 Fahrenheit	
cut tomatoes	cold drawer	40.00 Fahrenheit	
hot water	3-comp-sinks/prep sinks	120.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
chicken	walk-in-cooler	76.00 Fahrenheit	cooling
pepperoni	walk-in-cooler	40.00 Fahrenheit	
sausage	cold holding prep	40.00 Fahrenheit	
cake	reach down cooler	41.00 Fahrenheit	
cheese	cold holding prep	41.00 Fahrenheit	

Overall Comments:

Note: WILL UPDATE FACILITY NAME TO LAUGHING MONK BREWING.

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 **5/13/2024**. 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: Dario Rios
Chef
Signed On: April 29, 2024