

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 FA0255246 - COCOLA		Site Address 333 SANTANA ROW 1045, SAN JOSE, CA 95128		Inspection Date 11/20/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0372711 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FRENCH CONNECTION BAKI		Inspection Time 10:00 - 12:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By TERESA LOPEZ				FSC Ilan Ades 10/11/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records			X				N
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding	X						S
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		X
K34	Warewash facilities: installed/maintained; test strips		X
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		X
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		X
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Two employee food handler cards are expired.

[CA] Ensure all food handlers maintain a valid food handler card for the duration of their employment as a food handler.

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

Inspector Observations: In the employee restroom, paper towel dispenser is empty. A stack of paper towels was available on top of the dispenser.

[CA] Refill paper towel dispenser. Handwashing sinks shall be supplied with soap and single use paper towels at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the 2-door prep reach-in, measured milk at 48-50F. The ambient temperature of the fridge measured at 41F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Reduce the amount of stock in fridge to ensure proper maintenance and distribution of temperatures.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: At the self-service counter, observed milk and half-and-half containers are missing time markings. Per PIC, milk and half-and-half are changed every two hours.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed buildup of mold-like substance in the inner panel of the ice machine. [CA] Routinely clean ice machine. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack of test strips available in the facility. [CA] Provide appropriate test strips. Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during warewashing.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing probe thermometers. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Missing thermometers in the reach-in refrigerators. [CA] Provide thermometers for monitoring temperature. The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed broken ceiling panels above the office and the walk-in cooler. Per PIC, ceiling will be repaired today. [CA] Repair ceiling panels and close gaps in the structure to prevent pest harborage.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
milk	upright 2-door cooler	41.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	
cucumber salad	cold display unit	41.00 Fahrenheit	
half-and-half	self-service	50.00 Fahrenheit	TPHC
vegetable soup	hot holding table	165.00 Fahrenheit	
chlorine	warewashing machine	50.00 PPM	
cake	cold display unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
potato salad	prep table	36.00 Fahrenheit	
chicken salad	prep table	36.00 Fahrenheit	
milk	self-service	50.00 Fahrenheit	TPHC
water	warewashing sink	120.00 Fahrenheit	
cut tomato	3-door reach in cooler	41.00 Fahrenheit	

Overall Comments:

Joint inspection by Hina Wyne and Kathy Vo.

Inspection report written by Kathy Vo.

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 **12/4/2024**. 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: Teresa Lopez
PIC
Signed On: November 20, 2024