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

K47 Signs posted; last inspection report available



Facility		Site Address	Site Address 543 E CALAVERAS BL, MILPITAS, CA 95035			Inspection Date 08/08/2023		Plac	ard Color & Se	core
FA0260570 - PEET'S COFFEE & TEA Program		543 E CALAVERAS	Owner Nar	•		Inspection		I G	REE	'N
PR0381938 - FOOD PREP / FO	OD SVC OP 6-25 EMPLOYEES	S RC 1 - FP12		COFFEE, INC		14:45 -				′
	nspection Type ROUTINE INSPECTION	Consent By CONNER THE		FSC ERIKA D 06/06/20		₹			96	
RISK FACTORS AND IN	TERVENTIONS				IN	OU7 Major	Minor CO	S/SA N/	O N/A	PBI
K01 Demonstration of knowled					Χ					
K02 Communicable disease; r		1			Х					
K03 No discharge from eyes, I					Х					
K04 Proper eating, tasting, dri	<u> </u>				Х					
K05 Hands clean, properly wa					Х					
K06 Adequate handwash facili					X					
кот Proper hot and cold holdi					Χ					
K08 Time as a public health co	ontrol; procedures & records				X					
K09 Proper cooling methods									X	
κ10 Proper cooking time & ter	•					$\sqcup \sqcup$			X	
K11 Proper reheating procedu									Х	
K12 Returned and reservice o					Х					
K13 Food in good condition, sa					Χ					
K14 Food contact surfaces cle	- /				Х					
K15 Food obtained from appro					Χ					
K16 Compliance with shell sto									X	
K17 Compliance with Gulf Oys	_								Х	
K18 Compliance with variance									X	
K19 Consumer advisory for ra									X	
K20 Licensed health care facil	ities/schools: prohibited food	ls not being offered							Х	
K21 Hot and cold water availa					Х					
K22 Sewage and wastewater					Х					
No rodents, insects, birds	, or animals				Χ					
GOOD RETAIL PRACTIC	ES								OUT	cos
K24 Person in charge present										
K25 Proper personal cleanline	ss and hair restraints									
Approved thawing methods used; frozen food										
Food separated and protected						Х				
Fruits and vegetables washed										
Toxic substances properly identified, stored, used										
Food storage: food storage containers identified										
K31 Consumer self service do	•									
K32 Food properly labeled and										
Nonfood contact surfaces										
Warewash facilities: instal										
K35 Equipment, utensils: Appr		ate capacity								
K36 Equipment, utensils, linen	s: Proper storage and use									
K37 Vending machines										
Adequate ventilation/lighting; designated areas, use										
Thermometers provided, accurate										
Wiping cloths: properly used, stored										
Plumbing approved, installed, in good repair; proper backflow devices										
Garbage & refuse properly disposed; facilities maintained										
Toilet facilities: properly constructed, supplied, cleaned										
KAA Dromicos cloan in good r			proofing							
	epair; Personal/chemical sto	orage; Adequate vermin	i-prooiing							
K45 Floor, walls, ceilings: built K46 No unapproved private ho	,maintained, clean	orage; Adequate vermin	i-prooiing						Х	

R202 DAHWSSZW6 Ver. 2.39.7

OFFICIAL INSPECTION REPORT

Facility FA0260570 - PEET'S COFFEE & TEA	Site Address 543 E CALAVERAS BL, MILPITAS, CA 95035	Inspection Date 08/08/2023		
Program PR0381938 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	Owner Name 1 - FP12 PEET'S COFFEE, INC	Inspection Time 14:45 - 15:45		
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

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: At the back area of the facility, in the reach in refrigerator, observed employee food stored among food served to public. [CA] Ensure employee food is stored separately from food for the public, and area is labeled.

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

Inspector Observations: In the back area, underneath the reach in refrigerator, observed standing water on the floor. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
egg sandwich	reach in refrigerator	38.00 Fahrenheit	
egg sandwich	undercounter refrigerator	36.00 Fahrenheit	
milk	undercounter refrigerator	38.00 Fahrenheit	
half and half	counter-top (self-service use)	39.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	300.00 PPM	
warm water	handwash sink	100.00 Fahrenheit	
milk	2 door reach in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
bacon sandwich	undercounter refrigerator	36.00 Fahrenheit	
chorizo wrap	reach in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
almond milk	undercounter refrigerator	39.00 Fahrenheit	
half and half	2 door reach in refrigerator	36.00 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 8/22/2023. 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.

OFFICIAL INSPECTION REPORT

	Site Address	Inspection Date	
FA0260570 - PEET'S COFFEE & TEA	543 E CALAVERAS BL	08/08/2023	
Program		Owner Name	Inspection Time
PR0381938 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC	1 - FP12	PEET'S COFFEE, INC	14:45 - 15:45

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

Cust

Received By: CONNER THE

PIC

Signed On: August 08, 2023