

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 FA0272349 - STARBUCKS- COLEMAN LANDING		Site Address 540 NEWHALL DR 20, SAN JOSE, CA 95110	Inspection Date 08/20/2019
Program PR0411959 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12		Owner Name STARBUCKS COFFEE COMP	Inspection Time 15:50 - 16:20
Inspected By Obby Shehadeh	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEX OUK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/15/2019
 K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/20/2019

Cited On: 08/15/2019
 K14 - 8 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

Compliance of this violation has been verified on: 08/20/2019

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
yogurt	display refrigerator	41.00 Fahrenheit	IR
Sanitizer(Quaternary ammonium)	3-comp sink	200.00 PPM	
milk	reach-in refrigerator	39.00 Fahrenheit	IR

Overall Comments:

Follow-up inspection observations:
Major violation K07 and K14 have been corrected.
Manager informed employees to utilize high temperature dishwasher when dishes are required for immediate use.
Temperatures of milk and yogurt are 41 degrees F or below.

Placard changed from yellow to green.

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 **9/3/2019**. 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: Alex Ouk
store manager

Signed On: August 20, 2019