

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 FA0213752 - BEAN SCENE CAFE	Site Address 186 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 08/25/2026
Program PR0306277 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name BEAN SCENE CAFE INC	Inspection Time 16:30 - 16:45
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By KENNY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

REPEAT VIOLATION

A half-full jug of milk measured 60F while maintained on the counter at the front service area. Per an employee, she had taken it out of refrigeration approximately 45 minutes prior

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Instructed employee to relocate milk to adequate refrigeration.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed moving a half-full trash can, thereby contacting the insides/outside with fingers, then opened a drawer and attempted to serve a bag of chips to a customer before being stopped and instructed to wash their hands. When instructed to wash hands, employee proceeded to rinse hands in the three compartment warewashing sink before being directed to use soap in the dedicated hand wash sink that was adjacent.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
 - (3) After using the toilet room.*
 - (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
 - (6) After handling soiled equipment or utensils.*
 - (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
 - (8) When switching between working with raw food and working with ready-to-eat food.*
 - (9) Before initially donning gloves for working with food.*
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
 - (11) After engaging in other activities that contaminate the hands.*
- Three compartment sink shall not be used for handwashing.*

[COS] Employee properly washed hands.

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

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Inspector Observations:

At the front service line, right-side hand sink observed partially obstructed with a pitcher of ice water in the wash basin.

***Note: Additional, available and fully stocked hand sink available less than 10 feet away, at the end of the service line**

At the warewashing area, observed a pot maintained in the basin of the hand wash sink. Per the employee warewashing, the pot was in the process of being air dried.

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
Handwashing facility shall be used for no other purpose than hand washing.**

[COS] Obstructions were removed. Pot was re-ran through the under-counter mechanical dishwasher.

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:

Observed multiple fruit flies landing on the lip and opened lid of the blender used for blending juices, while maintained on a stand in the back kitchen area on a prep table. Observed sticky residue on blender. Blender was not in active use.

[CA] Ensure that food contact surfaces are maintained clean to prevent the attraction of pests/vermin.

[COS] Instructed employees to disassemble and sanitize blender. Blender was sanitized (100ppm chlorine) and ran through the under-counter mechanical dishwasher (168F).

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations:

In the downstairs basement area used as dry storage, observed two rat droppings on an unused lower shelving unit, two rat droppings on the floor in the corner underneath where the stair curves downwards, and two rat droppings on the floor in between shelving units at the left-side of the basement. Rodent droppings appeared and felt dry.

Observed no evidence of contamination or adulteration of food. Observed no evidence of rodent activity in the ground-floor kitchen area.

Per the owner and staff, the facility had an issue with rats two years prior, but have seen no activity since.

In the kitchen area, observed heavy accumulation of cockroach droppings on the wall behind the ice machine and around the wall-mounted vents directly above/adjacent. Observed cockroach droppings around and underneath the three compartment warewashing sink. Observed no other evidence of cockroaches.

Per the owner and staff, the facility has an issue with cockroaches several months prior, but have seen no activity since.

Reviewed recent pest control service report from Polaris, conducted 08/18/2026, which did not note any vermin activity.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Clean and sanitize area of dead cockroaches or old droppings.

[COS] Employees cleaned up rodent droppings and bleached affected areas. Owner states he has scheduled a pest control service.

A follow-up inspection will be conducted to ensure that the facility is free of vermin activity.

Observed 5+ fruit flies in the back kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations:

Observed accumulation of black, mold-like substance on the interior of the hollow plastic handle of the blender used for blending juices. Observed accumulation of black, mold-like substance between the base and the undercarriage of the blender. Areas appear to be nonfood contact surfaces. Blender was not actively in use at the time of inspection.

[CA] Ensure that nonfood contact surfaces are maintained clean.

[COS] Instructed employees to use a knife to unscrew screws to disassemble blender and clean internal, nonfood contact components. Affected areas were sanitized with chlorine at 100 ppm and ran through the mechanical dishwasher (168F). Owner stated that he will purchase a new blender.

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:

A method for testing the high temperature sanitizing rinse of the under-counter mechanical dishwasher could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Follow-up By
08/28/2026

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Inspector Observations:

REPEAT VIOLATION

Observed panini press and crepe makers lack any form of overhead ventilation. Observed excessive accumulation of browning/staining on ceiling above the crepe makers.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Further repeat violations may result in further enforcement action.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
high temperature sanitizing rinse	under-counter mechanical dishwasher	168.00 Fahrenheit	
chlorine sanitizer	three compartment warewashing sink	100.00 PPM	
ambient	sliding glass door cooler - right	40.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0160664.

A follow-up inspection will be conducted to ensure that the facility free of vermin activity.

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 **9/8/2026**. 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: Gabriella
Manager
Signed On: August 25, 2026