

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 FA0302610 - URBAN PLATES		Site Address 300 W MCKINLEY AV 100, SUNNYVALE, CA 94086		Inspection Date 06/09/2025		Placard Color & Score GREEN N/A		
Program PR0444711 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name URBAN PLATES LLC		Inspection Time 16:15 - 17:20			
Inspected By FRANK LEONG		Inspection Type RISK FACTOR INSPECTION		Consent By RAUL VILLASENOR				FSC RAUL VILLASENOR 01/16/2030

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

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

Inspector Observations: At the front counter, at the salad station, in the 2 door prep unit, measured caesar salad dressing cups and bottled caesar salad dressing at 53F. Per operator, caesar salad dressing cups and bottle caesar salad stored since around 9:00am. At the front counter, on the counter-top, measured hollandaise sauce cups and dispenser container of hollandaise at 87F and 95F respectively. Per operator, hollandaise stored for an unknown time-frame. At the service line, in the hot holding drawers, measured three containers of mashed potatoes between 120F and 128F. Per operator, mashed potatoes prepared about 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [SA] Caesar salad dressing cups, bottled caesar salad dressing, hollandaise sauce cups, and container of hollandaise were VC&D due to time and temperature abuse. Operator moved containers of mashed potatoes to the kitchen for reheating to 165F. Mashed potatoes re-stored in the hot holding drawer unit.

In the walk-in refrigerator, measured container of liquid egg yolks at 47F. Per operator, container of liquid egg yolks stored for an unknown time-frame. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth. [COS] Container of liquid egg yolks was VC&D due to time and temperature abuse.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: In the warewash area, at the 3 compartment sink, measured hot water at 110F. [CA] Ensure hot water at the 3 compartment sink is maintained at 120F to provide adequate hot water for cleaning of utensils and equipment.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
caesar salad dressing	walk-in refrigerator	38.00 Fahrenheit	
parmesan cheese	6 drawer prep unit (insert top)	41.00 Fahrenheit	
salmon	4 drawer undercounter refrigerator	38.00 Fahrenheit	
parmesan cheese	walk-in refrigerator	41.00 Fahrenheit	
open container of liquid egg yolks	walk-in refrigerator	47.00 Fahrenheit	
caesar salad dressing cups and sauce bottle	2 door prep unit	53.00 Fahrenheit	
blackened salmon	4 drawer undercounter refrigerator	38.00 Fahrenheit	
unopened containers of liquid egg yolks	walk-in refrigerator	41.00 Fahrenheit	
cut cherry tomatoes	6 drawer prep unit (insert top)	41.00 Fahrenheit	
blackened salmon	walk-in refrigerator	36.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
parmesan cheese	6 drawer prep unit (drawer)	41.00 Fahrenheit	
mashed potatoes	hot holding drawer unit	128.00 Fahrenheit	Measured between 120F and 128F.
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
hot water	3 compartment sink	110.00 Fahrenheit	
mashed potatoes	steam table	158.00 Fahrenheit	
hot water	warewash machine	161.00 Fahrenheit	

Overall Comments:

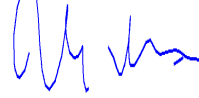
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **6/23/2025**. 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: RAUL VILLASENOR
HEAD CHEF
Signed On: June 09, 2025