

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 FA0211815 - GA - PIER 76 CAFE		Site Address 2401 AGNEW RD, SANTA CLARA, CA 95054		Inspection Date 07/15/2026		Placard Color & Score GREEN 92		
Program PR0441020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA'S GREAT AMEF		Inspection Time 13:55 - 15:05			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By VAN PHAM				FSC Van Pham 12/28/2030

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						
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						
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						
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: MAJOR: Cheese measured to be 61F in prep cooler by warewashing area. Per employee cheese had been stocked in the last 30 minutes. Ambient temperature of reach in portion of cooler measured to be 59F

[CA] Keep PHFs at 41F and below for cold holding. Ensure coolers can maintain ambient temperatures of 41F and below.

[COS] Cheese was placed in ice bath to keep temperature until cooler can be repaired.

MINOR: Corn ribs measured to be 130F. Per employee corn ribs were made in the last hour and placed immediately into upright warmer. Upright warmer measured to have ambient temperature at 142F.

[CA] Keep PHFs at 135F and above for hot holding.

[COS] Corn was reheated to 165F in oven prior to returning to upright warmer.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Cut fruit	Front grab n cooler right	40.00 Fahrenheit	
Fried chicken	Right most upright warmer	149.00 Fahrenheit	
Cooked hamburger	Counter top warmer	40.00 Fahrenheit	
Hamburger	off of grill	175.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Corn ribs	Left most upright warmer	130.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw hamburger	Walk in cooler	38.00 Fahrenheit	
Cheese	Walk in cooler	39.00 Fahrenheit	
Fried chicken	Out of fryer	189.00 Fahrenheit	
Ranch sauce	Walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cut fruit	Front grab n cooler left	39.00 Fahrenheit	
Grilled chicken	Right most upright warmer	159.00 Fahrenheit	
Cheese	Pizza prep cooler	40.00 Fahrenheit	
Cut fruit	Behind service line	45.00 Fahrenheit	
Raw chicken	Chicken area 2 door upright	40.00 Fahrenheit	

Overall Comments:

NOTE: Facility's high temperature dishwasher is not reaching sanitizing temperatures, but is currently in use to wash and rinse dishes. Observed dishwashing via dishwasher followed by manual sanitization.

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 **7/29/2026**. 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.

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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: Robert Delaree

Chef

Signed On: July 15, 2026