

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 FA0259689 - CAFFE:IN		Site Address 2421 THE ALAMEDA 101, SANTA CLARA, CA 95050		Inspection Date 08/18/2025		Placard Color & Score YELLOW 66		
Program PR0380529 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CRTEA ENTERPRISE INC		Inspection Time 15:00 - 16:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By BRIAN CHANG				FSC Phoebe Ho 03/11/2027

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		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		X			N
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	X	
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0259689 - CAFFE:IN	Site Address 2421 THE ALAMEDA 101, SANTA CLARA, CA 95050	Inspection Date 08/18/2025
Program PR0380529 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CRTEA ENTERPRISE INC	Inspection Time 15:00 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At the handwash station at the cook line, the soap dispenser is empty. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] Employee placed a temporary portable bottle of soap next to the handwash sink.*

Follow-up By
08/21/2025

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

Inspector Observations: *1. On the stovetop, measured curry at 95F. In the rice warmer, measured rice at 110F. Per employees, curry and rice were cooked at 11 AM or more than 4 hours prior to temperature measurement.
2. On the preparation counter, measured boba at 83F. Per PIC, boba was cooked 2 hours prior to temperature measurement.
[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
[COS] 1. Curry and rice were voluntarily condemned and discarded. See VC&D form.
2. Boba will be discarded after 4 hours of initial cooking time.*

Follow-up By
08/21/2025

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

Inspector Observations: *Observed employee skipping the sanitizer step during active warewashing. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Employee manually set up the 3-compartment sink with sanitizer during the inspection. Measured chlorine at 100 ppm. Dishes were rewashed and sanitized.*

Follow-up By
08/21/2025

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *No person in charge at the time of inspection. Manager was contacted via phone. [CA] A designated person in charge who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

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: *In the 2-door upright freezer, observed ice cream containers are kept uncovered. The ice cream is melting, overflowing and contaminating other packaged foods inside the freezer. [CA] Remove contaminated foods from the freezer. Food shall be separated and protected from contamination.*

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

Inspector Observations: *Observed accumulation of grease, grime, and food debris around the cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed counter-top fryer and plug-in flat top for crepes is stored on preparation counter without overhead ventilation. [CA] Discontinue the use of unapproved equipment. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. The use of cooking equipment without ventilation requires pre-approval by this department.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

OFFICIAL INSPECTION REPORT

Facility FA0259689 - CAFFE:IN	Site Address 2421 THE ALAMEDA 101, SANTA CLARA, CA 95050	Inspection Date 08/18/2025
Program PR0380529 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CRTEA ENTERPRISE INC	Inspection Time 15:00 - 16:30

Inspector Observations: *Observed back door is propped open. [CA] Facility shall be fully enclosed at all times to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
curry	stove top	95.00 Fahrenheit	Per employees, cooked more than 4 hours ago. VC&D.
raw chicken	2-door under counter	41.00 Fahrenheit	
milk	2-door under counter (front)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
rice	rice warmer	110.00 Fahrenheit	Per employees, cooked more than 4 hours ago. VC&D.
raw chicken	walk-in cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
ice cream	2-door upright freezer	11.00 Fahrenheit	
boba	preparation countecr	83.00 Fahrenheit	Per employees, cooked 3 hours ago.
popcorn chicken	cook line	187.00 Fahrenheit	Final cooking temperature.

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within 3 business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

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 **9/1/2025**. 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: Brian Chang
Employee

Signed On: August 18, 2025