

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 FA0211734 - VOYAGER CRAFT COFFEE		Site Address 2221 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 07/21/2025		Placard Color & Score GREEN 84		
Program PR0305492 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WORLD VOYAGER LLC		Inspection Time 12:20 - 13:35			
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By ALONDRA ISLAS	FSC Not Available					

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			
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		X
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: 1) Dairy containers observed to be left on on countertop not in use measured to be:

-Fat free milk at 65F

-Fat free milk (full) at 51F

-Whole Milk at 54F

Per operator dairy milk is only left out when continuously making drinks and should have been put back into cooler when active prep is not occurring. Alternative dairy on counter observed to be self stable.

2) Cheese Corn empanada observed to be stored in pastry case at room temperature. Per operator empanadas were delivered in the morning luke warm and then kept in the case and discarded at the end of the day of not sold. Empanada measured to be 62F.

[CA] Keep PHFs at 41F and below for cold holding or 135F and above for hot holding. PHFs kept out of temperature may be kept out for 4 hours maximum and sold for immediate service. Procedures for using Time instead of Temperature as a public health control shall be submitted this agency for approval and kept on site available for review. PHFs kept on time shall be time tracked.

[COS]

1) Fat free milk that was half full was VC&D. Per operator other dairies were placed out within the last 15-20 minutes for use.

2) Empanada was VC&D.

SEE VC&D REPORT.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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

Inspector Observations: Flies observed to be in back area by dishwashing area.

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth for dairy wand at coffee bar observed to not be stored in sanitizer bucket.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

Follow-up By
07/24/2025

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Measured Observations

Item	Location	Measurement	Comments
Overnight oats	Small beverage cooler by handwash sink	40.00 Fahrenheit	
Chipotle sauce	1 door cooler dishwashing area	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Coountertop	54.00 Fahrenheit	
Hummus	Prep cooler	40.00 Fahrenheit	
Fat free milk	Countertop	51.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chia pudding	2 door reach in cooler	41.00 Fahrenheit	
Burrito	Cooler display case	31.00 Fahrenheit	
Chia pudding	Cooler display case	40.00 Fahrenheit	
Milk	2 door reach in cooler	42.00 Fahrenheit	
Chlorine	under the counter dishwasher	50.00 Fahrenheit	
Fat free milk	Under the counter cooler	41.00 Fahrenheit	
Fat free milk	Countertop	65.00 Fahrenheit	

Overall Comments:

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 **8/4/2025**. 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: Alondra Islas
Shift Lead

Signed On: July 21, 2025