

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 FA0254802 - QARGO COFFEE		Site Address 31 E RIO ROBLES E, SAN JOSE, CA 95134		Inspection Date 11/12/2024		Placard Color & Score GREEN 89		
Program PR0371919 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name SOUTH BAY COFFEE LLC		Inspection Time 14:55 - 15:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CONSTAZZA PANTOGA				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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0254802 - QARGO COFFEE	Site Address 31 E RIO ROBLES E, SAN JOSE, CA 95134	Inspection Date 11/12/2024
Program PR0371919 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name SOUTH BAY COFFEE LLC	Inspection Time 14:55 - 15:55
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: *Puff pastries with chicken, egg, and vegetarian fillings observed to be stored at room temperature.*

Per PIC:

-Pastries and made in oven throughout the day. kept on counter, and heated again when ordered.

-Pastries were made about 1 hour prior.

-Leftover pastries are placed back in the cooler at the end of the night and the owners take home the next day.

[CA]

Potentially hazardous foods (PHFs) must be kept at 135F and above for hot holding or at 41F and below for cold holding.

Facility may use time as public health control (TPHC) and keep PHFs for up to 4 hours without any temperature control for use immediate service and shall discard PHFs if unused in the 4 hours. PHFs under TPHC may not be returned to temperature control.

[COS]

Employee placed all pastries on TPHC and wrote times pastry were made on white board above pastry storage area. Employee shall discard pastries at the end of 4 hours (at 6:30PM). If replacing pastries facility shall write new time to track time on the PHFs. SOP template for TPHC were provided to PIC and shall be returned to inspector by 11/15/2024 by email or means of keeping PHFs under temperature control shall be emailed to inspector.

Follow-up By 11/15/2024

Minor Violations

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

Inspector Observations: *Employee provided her food handlers card. No Food Safety Certificate available for review.*

[CA]

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Curry wrap	Reach in cooler in back	40.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Chicken puff pastry	Counterop	89.00 Fahrenheit	
Milk	Reach in cooler in back	41.00 Fahrenheit	
Milk	Under counter cooler at coffee bar	39.00 Fahrenheit	

Overall Comments:

NOTE: *Per PIC all meats and cooked fillings used in pastries and burritos are purchased from various local businesses and facility just assembles and reheats burrito and pastry. PIC had invoices for curries and fillings.*

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 **11/26/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0254802 - QARGO COFFEE	Site Address 31 E RIO ROBLES E, SAN JOSE, CA 95134	Inspection Date 11/12/2024
Program PR0371919 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name SOUTH BAY COFFEE LLC	Inspection Time 14:55 - 15:55

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: Constazza Pantoja
PIC

Signed On: November 12, 2024