

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 FA0273156 - PHILZ COFFEE		Site Address 20686 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 10/16/2026		Placard Color & Score GREEN 93		
Program PR0413020 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name PHILZ COFFEE INC		Inspection Time 12:50 - 15:10			
Inspected By JASMINE LOPEZ		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC Desiree Ovall 03/26/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	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		X
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

No major violations were observed during this inspection.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Measured heavy cream on counter top at 48F. Manager stated that the company places heavy cream on TPHC and photos are used to document the product along with a time mark in their database. Email TPHC procedures to jasmine.lopez02@deh.sccgov.org to determine if the department's TPHC forms shall be filled out.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

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

Inspector Observations: Measured 3 sanitizer buckets throughout the facility at 0ppm of quat ammonium concentration.

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

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed debris and old coffee beans under equipment units around the facility.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	2 door refrigerator	40.00 Fahrenheit	
Egg & cheese bites	2 door refrigerator	38.00 Fahrenheit	
Cream cheese	Under reach refrigerator	37.00 Fahrenheit	IR
Warm water	Handwashing sinks	100.00 Fahrenheit	
Milk	Under reach refrigerator	40.00 Fahrenheit	
Hot water	3 compartment sink. mop sink	120.00 Fahrenheit	
Milk	Counter top	49.00 Fahrenheit	in-active use
Warm water	Restroom handwashing sink	100.00 Fahrenheit	
Ambient	Under reach refrigerator	41.00 Fahrenheit	
Potato & egg cheese burrito	Under reach refrigerator	41.00 Fahrenheit	
Chobani yogurt	Reach in refrigerator	38.00 Fahrenheit	
Almond milk	Under reach refrigerator	40.00 Fahrenheit	
Quat Ammonium	3 compartment sink	200.00 PPM	
Heavy Cream	Counter top	48.00 Fahrenheit	on TPHC

Overall Comments:

Measured Chobani yogurt at 49F (infrared) in reach-in cooler. Ambient measured 44F. Manager allowed Chobani yogurt to be open and probed. Yogurt measured 38F (thermometer).

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 **10/30/2026**. 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: Catherine
Barista

Signed On: October 16, 2026