

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 FA0230743 - KENNY'S CAFE		Site Address 2315 DE LA CRUZ BL, SANTA CLARA, CA 95050		Inspection Date 08/08/2022	
Program PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MISS LEE COFFEE USA INC		Inspection Time 09:30 - 11:10
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By KENNY KIM	FSC Not Available		

Placard Color & Score
GREEN
76

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						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		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						S
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	X	
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	X	
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	X	
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	X	
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 FA0230743 - KENNY'S CAFE	Site Address 2315 DE LA CRUZ BL, SANTA CLARA, CA 95050	Inspection Date 08/08/2022
Program PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MISS LEE COFFEE USA INC	Inspection Time 09:30 - 11:10
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: Measured cooked potatoes at 80 F, cooked eggs at 75 F and cooked steak at 90 F stored at room temperature on top of the grill at the cook line. PIC stated that the potatoes and eggs were removed from cooking three hours prior and steak was removed one hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Cooked potatoes, eggs and steak were time marked at the time of inspection. Any left overs shall be discarded after a total of four hours after being removed from temperature control or cooking.

TPHC procedures given to facility.

Minor Violations

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

Inspector Observations: Food safety certificate not available.

[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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the lack of a paper towel dispenser within the secondary employee restroom.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed open bulk rice bags stored within the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations: Observed the build-up of food and debris on the floor throughout the rear dry storage room.

[CA] Floors shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks chlorine test strips for measuring the sanitizer concentration during manual warewashing.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed the 6 burner oven to be protruding past the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

Observed the light fixtures above the three compartment sink and preparation table to be non-functional.

[CA] Repair/ replace light bulbs. In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed the restroom door self closing devices to be non functional.

[CA] Repair self closing devices. Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

OFFICIAL INSPECTION REPORT

Facility FA0230743 - KENNY'S CAFE	Site Address 2315 DE LA CRUZ BL, SANTA CLARA, CA 95050	Inspection Date 08/08/2022
Program PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name MISS LEE COFFEE USA INC	Inspection Time 09:30 - 11:10

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
sliced cheese	open top prep fridge	40.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
potatoes	grill top	75.00 Fahrenheit	
milk	upright fridge	40.00 Fahrenheit	
eggs	grill top	80.00 Fahrenheit	
milk	one door fridge	40.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
french fries	freezer	15.00 Fahrenheit	
mayo	one door reach in fridge	41.00 Fahrenheit	
steak	grill top	90.00 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 **8/22/2022**. 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: Kenny Kim
PIC
Signed On: August 08, 2022