## **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**

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xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx	RISK FACTORS AND INTERVENTIONS				IN	Ol Major	UT Minor	COS/SA	N/O	N/A	PBI
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real         Proper esting, lasting, dimking tobacco use         X         M         I<	K02 Communicable disease; reporting/restriction/exclusion										S
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xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx	K04 Proper eating, tasting, drinking, tobacco use				Х						
Key         Proper hot and cold holding temperatures         X	K05 Hands clean, properly washed; gloves used properly				Х						
Kee         The as a public health control: procedures & records         X         X         X         X           Kee         Proper cooking methods         X	K06 Adequate handwash facilities supplied, accessible						X				S
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K46       Compliance with shell stock tags, condition, display       X       X         K47       Compliance with Gulf Oyster Regulations       X       X         K48       Compliance with variance/ROP/HACCP Plan       X       X         K49       Consumer advisory for raw or undercooked foods       X       X       X         K40       Licensed health care facilitie/schools: prohibited foods not being offered       X       X       X       X         K41       Hot and cold water available       X <td>,</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>-</td>	,										-
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K45 Floor, walls, ceilings: built, maintained, clean		Adequate vermi	n-proofing								
	K46 No unapproved private home/living/sleeping quarters										
K47 Signs posted; last inspection report available											

# **OFFICIAL INSPECTION REPORT**

Facility FA0230743 - K	ENNY'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		2 - FP10	Owner Name MISS LEE COFFEE USA INC	Inspection Time 09:30 - 11:10		
K48 Plan review	W					
K49 Permits available						
K58 Placard pr	operly 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.
N	Ainor 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), 114101.2, 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	Site Address		Inspection Date
FA0230743 - KENNY'S CAFE	2315 DE LA CRUZ BL, SANTA CLARA, CA 95050		08/08/2022
Program		Owner Name	Inspection Time
PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	MISS LEE COFFEE USA INC	09:30 - 11:10

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### **Measured Observations**

<u>Item</u>	Location	Measurement	Comments
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 <u>8/22/2022</u>. 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

HOM? Kim

Received By: Kenny Kim PIC Signed On: August 08, 2022