

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 07/18/2024
Program PR0330836 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MISS LEE COFFEE USA INC	Inspection Time 16:00 - 16:45
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By PHILIP KIM	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/18/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Various PHF held at cook line measured <135F,>41F,<4hrs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC voluntarily condemned and destroyed PHF held at cook line measuring <135F,>41F.

Cited On: 07/18/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 07/18/2024

Minor Violations

Cited On: 07/18/2024

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

Inspector Observations: Lack of FSC available for review at time of inspection.

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.

Follow-up By
08/18/2024

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	3 compartment sink	134.00 Fahrenheit	

Overall Comments:

Facility ok to re-open. hot water has been restored at the facility.

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 **8/1/2024**. 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.

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: Philip Kim
pic

Signed On: July 18, 2024