



1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone (408) 918-3400 www.ehinfo.org

**OFFICIAL INSPECTION REPORT**

<b>Facility</b> FA0201657 - GREEN BAKERY & CAFE		<b>Site Address</b> 692 FREMONT AV, LOS ALTOS, CA 94024		<b>Inspection Date</b> 08/21/2020	
<b>Program</b> PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> DMNLUONG INVESTMENT, L		<b>Inspection Time</b> 09:40 - 10:40
<b>Inspected By</b> DONALD COPELAND	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> PING	FSC Not Available		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>N/A</b>

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		X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Social Distancing Protocol

01 - Signage Violation

**Compliance of this category has been verified.**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Compliance of this category has been verified.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Compliance of this category has been verified.**

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: All four handwash sinks are lacking paper towels. [CA] All handwash sinks shall provide paper towels at all times. [COS] PIC replaced paper towels.**

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Boba held under TPHC does not have time marking. [CA] All PHFs held under time control shall be time marked to indicate the four hour interval they are removed from temperature control. [COS] Based on temperature and PIC statement boba was determined to have been made approx. one hour ago, PIC labeled boba with time marking to be discarded within three additional hours. TPHC handout given to PIC.**

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

**Inspector Observations: Measured hot water at 74F at 3 compartment sink. PIC stated hot water has not been functioning since that morning. [CA] Hot water of at least 120F shall be provided at all times.**

**VIOLATION CANNOT BE IMMEDIATELY CORRECTED. FACILITY IS HEREBY CLOSED UNTIL HOT WATER IS RESTORED.**

### Minor Violations

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

**Inspector Observations: REPEAT VIOLATION: No FSC is available for any employee. [CA] At least one person shall possess a valid Food Safety Certificate (aka food manager's card). Obtain within 30 days and email copy of certificate to donald.copeland@cep.sccgov.org**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Ice machine has accumulated mold-like growth on inside panel. [CA] Clean and sanitize inside surfaces to prevent contamination of ice.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Reach in cooler	40.00 Fahrenheit	
Hot water	3 compartment sink	74.00 Fahrenheit	
Shrimp	Prep cooler	35.00 Fahrenheit	
Chicken	Prep cooler	34.00 Fahrenheit	
Tofu	Reach in cooler	40.00 Fahrenheit	
Milk	Beverage cooler	40.00 Fahrenheit	
Boba	Container on prep table	109.00 Fahrenheit	
Warm water	Handwash sink	73.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Chicken	1 door upright cooler	38.00 Fahrenheit	

## Overall Comments:

**FACILITY IS HEREBY CLOSED DUE TO HAVING NO WATER WATER AVAILABLE. ONCE HOT WATER IS RESTORED CONTACT DONNIE COPELAND TO RE-OPEN, 408-918-3451.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/4/2020**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

## 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