# **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

K47 Signs posted; last inspection report available



### OFFICIAL INSPECTION REPORT

Facility FA0205401 - BASKIN ROBBINS #6304	Owner Name				Inspection Date 10/18/2022		$\exists  extsf{ extsf{ iny F}}$	Placard Color & Score		
Program				Inspection Time		GR	GREEN			
R0306602 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 MOCCA INVESTMENTS, INC				15:00	16:00	-11	(	94		
Inspected By GUILLERMO VAZQUEZ Inspection Type ROUTINE INSPECTION	Consent By GLORIA J.		FSC Not Availa	able			IJ <b>Ļ</b>		74	
RISK FACTORS AND INTERVENTIONS				IN	Ol Major	JT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification						Χ				S
K02 Communicable disease; reporting/restriction/exclusion				Х						S
Ko3 No discharge from eyes, nose, mouth			Х							
Proper eating, tasting, drinking, tobacco use X			Х							
			Х							
K06 Adequate handwash facilities supplied, accessible					Х				S	
K07 Proper hot and cold holding temperatures			Χ							
K08 Time as a public health control; procedures & records									Х	
Proper cooling methods									Х	
K10 Proper cooking time & temperatures								Х	丄	
Proper reheating procedures for hot holding									Х	
K12 Returned and reservice of food								Х		_
K13 Food in good condition, safe, unadulterated				Х						
K14 Food contact surfaces clean, sanitized				X						S
K15 Food obtained from approved source				Х						
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	nat baing affanad								X	
K20 Licensed health care facilities/schools: prohibited foods	not being offered			Х					Χ	_
K21 Hot and cold water available K22 Sewage and wastewater properly disposed				X						
K23 No rodents, insects, birds, or animals				X						
				Λ					OUT	COS
GOOD RETAIL PRACTICES									001	CO
K24 Person in charge present and performing duties										
Proper personal cleanliness and hair restraints										
K27 Food separated and protected	K26 Approved thawing methods used; frozen food									
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										
кзв Equipment, utensils, linens: Proper storage and use										
K37 Vending machines										
Adequate ventilation/lighting; designated areas, use										
Thermometers provided, accurate										
K40 Wiping cloths: properly used, stored										
Plumbing approved, installed, in good repair; proper backflow devices										
Garbage & refuse properly disposed; facilities maintained										
K43 Toilet facilities: properly constructed, supplied, cleaned										
Premises clean, in good repair; Personal/chemical stora	age; Adequate verm	nin-proofing								
K45 Floor, walls, ceilings: built,maintained, clean										<u> </u>
K46 No unapproved private home/living/sleeping quarters										
47 Signs poeted: last inspection report available										

Page 1 of 3 R202 DALK5CYDE Ver. 2.39.7

### OFFICIAL INSPECTION REPORT

Facility FA0205401 - BASKIN ROBBINS #6304	Site Address 1060 WILLOW ST 1, SAN JOSE, CA 95125	Inspection Date 10/18/2022		
Program PR0306602 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1		Inspection T 15:00 - 1		
K48 Plan review				
Permits available				
K58 Placard properly displayed/posted				

#### **Comments and Observations**

#### **Major Violations**

No major violations were observed during this inspection.

#### **Minor Violations**

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

Inspector Observations: Unable to provide a food manger certification and food handler card for employees at the time of inspection.

[CA] Obtain a new food manger certification within 60-days and food handler cards within 30-days.

REPEAT VIOLATION. Submit copy to specialist for review. Failure to comply my result in further enforcement action.

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

Inspector Observations: Facility is out of paper towels for dispensers at all hand wash stations within facility. Per PIC, they have had shipping issues and are trying to get more paper towels for dispenser.

[CA] Have hand wash station fully stocked at all times.

[SA] A roll of paper towels is next to each hand wash station within facility.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### **Measured Observations**

<u>Item</u>	<u>Location</u>	Measurement	Comments
Milk	Under counter refrigeration	39.00 Fahrenheit	
Ambient	Reach in freezer	5.00 Fahrenheit	
Strawberries	Prep table	39.00 Fahrenheit	
Milk	Reach in	39.00 Fahrenheit	
Hot water	3-Compartment	120.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Whip cream	Reach in	39.00 Fahrenheit	
Sanitizer (Quats)	3-Compartment	200.00 PPM	
Ice cream	Front display freezer	5.00 Fahrenheit	
Ambient	Reach in freezer #2	5.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Reach in freezer (front)	5.00 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 <a href="https://doi.org/11/12022/">11/1/2022</a>. 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.

# **OFFICIAL INSPECTION REPORT**

Facility Site Address			Inspection Date	
FA0205401 - BASKIN ROBBINS #6304	1060 WILLOW ST 1, SAN JOSE, CA 95125		10/18/2022	
Program		Owner Name	Inspection Time	
PR0306602 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1	- FP09	MOCCA INVESTMENTS, INC	15:00 - 16:00	

## 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:

Monica J. PIC

Signed On:

October 18, 2022