# **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

		Site Address 2200 EASTRIDGE LP 9104, SAN JOSE, CA 95122		Inspection Date 05/01/2024	Placard C
Program PR0378774 - FOOD PREP / F0	OOD SVC OP 0-5 EMPLOYEES RC 1	- FP09	Owner Name STARBUCKS CORPORATION	Inspection Time 10:30 - 11:25	R
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DEREK M.			N



#### **Comments and Observations**

## **Major Violations**

Cited On: 04/30/2024

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

Compliance of this violation has been verified on: 05/01/2024

Cited On: 04/30/2024

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: 05/01/2024

Cited On: 05/01/2024

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

Inspector Observations: At time of follow-up, hot water at the hand wash sink, dump sink, and janitorial sink measured between 85F to 87F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

# **Minor Violations**

Cited On: 05/01/2024

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

This violation found not in compliance on 05/01/2024. See details below.

Follow-up By 05/02/2024

Cited On: 04/30/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

This violation found not in compliance on 05/01/2024. See details below.

# Measured Observations

N/A

## **Overall Comments:**

- On-site for operator scheduled follow-up inspection to reopen facility after facility was closed during a routine inspection on 4/30/2024 due to lack of hot water.
- Facility shall remain closed until:
  - 1) Hot water at minimum 120F is provided at all critical sinks, with the exception of the hand wash sink, minimum 100F.
- 2) Under counter high temperature dish machine is working proper. Water in rinse cycle shall be supplied a minimum of 171F for 30 seconds or mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).
- Subsequent follow-up inspection shall be billed \$290/hour, minimum one hour, during normal business hours (Monday Friday,

## OFFICIAL INSPECTION REPORT

Facility FA0258615 - STARBUCKS COFFEE #10113	Site Address 2200 EASTRIDGE LP 9104, SAN JOSE, CA 95122	Inspection Date 05/01/2024
Program PR0378774 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1		Inspection Time 10:30 - 11:25

7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

# **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 5/15/2024. 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.

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

Received By: Derek M.

Manager

Signed On: May 01, 2024