

# 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 FA0260568 - CHEESE CUPS	Site Address 3005 SILVER CREEK RD 152, SAN JOSE, CA 95121	Inspection Date 12/15/2022
Program PR0381936 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CAO, HIEN	Inspection Time 09:30 - 10:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By TRAM PHAM

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Dead cockroaches observed in the following areas:**

- On floor between wall and ice machine.
- On wall behind water heater.

**Old rodent droppings observed in the following areas:**

- On floor around the water heater.
- On floor underneath dry storage racks.

**No live or signs of live activity observed. Per owner, facility already has pest control servicing facility and will continue with monthly services. Pest control report reviewed during change of ownership inspection.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	122.00 Fahrenheit	
Ambient	Walk-in freezer	19.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	Restroom
Ambient	Two-door reach-in refrigerator	34.00 Fahrenheit	Right side
Ambient	Food preparation refrigerator	40.00 Fahrenheit	38F top insert/40F reach-in. Front service counter
Ambient	Food preparation refrigerator	41.00 Fahrenheit	Kitchen
Ambient	Walk-in refrigerator	35.00 Fahrenheit	
Warm water	Hand wash sink	101.00 Fahrenheit	Kitchen
Warm water	Hand wash sink/dump sink	103.00 Fahrenheit	Front service counter
Hot water	Food preparation sink	121.00 Fahrenheit	
Ambient	Two-door reach-in refrigerator	41.00 Fahrenheit	Left side

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Tram Cream Coffee

**NEW OWNER:** Tram Coffee LLC.

**The applicant has completed the change of ownership application process for an Environmental Health Permit.**

**The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,085.00 will be mailed to the billing**

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**address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 01/01/2023 - 12/31/2023 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 12/15/2022**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**Time as Public Health written procedure reviewed with owner.**

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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 **12/29/2022**. 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



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**Received By:** Tram Pham  
Owner  
**Signed On:** December 15, 2022