

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 FA0240145 - CHARLIE'S CAFE 40 @ 1600 AMPHITHEAT		Site Address 1600 AMPHITHEATRE PY 40, MOUNTAIN VIEW, CA		Inspection Date 06/09/2026		Placard Color & Score GREEN 89		
Program PR0340167 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name GOOGLE LLC		Inspection Time 12:30 - 14:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By JING ZHANG				FSC Jing Zhang 9/23/2027

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						S
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						S
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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						S
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	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		X
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

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured sliced cheese at 45 F to 49 F within a double stacked container at the burger station prep fridge.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Store PHF's below the refrigerators fill line.

[COS] Sliced cheese added to TPHC.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Measured cooked quinoa at 53 F within covered stacked containers within the walk in fridge. Employee stated that the item was removed from cooking at 11am.

[CA] Properly store cooling foods in such a way to allow proper air flow.

[COS] Quinoa relocated to the blast chiller to be rapidly cooled.

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

Inspector Observations: Old rodent droppings observed on the counter of the unused bakery area. No further activity of vermin observed within the facility.

[CA] Clean and sanitize area of old droppings.

[COS] Area cleaned and sanitized.

Email inspector pest control service reports.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken floor tiles behind cooking equipment at the central Indian food station.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
soup	warmer	167.00 Fahrenheit	
curry	warmer	152.00 Fahrenheit	
beans	warmer	158.00 Fahrenheit	
prepared salad	walk in fridge	38.00 Fahrenheit	
red sauce	pizza prep fridge	38.00 Fahrenheit	
hamburger	flat top grill	200.00 Fahrenheit	
raw chicken	grill walk in fridge	39.00 Fahrenheit	
raw beef	loading dock walk in fridge	37.00 Fahrenheit	
beans	steam table	162.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
quat sanitizer	bucket	200.00 PPM	
imitation crab	reach in fridge	36.00 Fahrenheit	
sliced cheese	hamburger prep fridge	49.00 Fahrenheit	
paneer	loading dock	37.00 Fahrenheit	
hot water	warewashing machine	160.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	

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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 **6/23/2026**. 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: Jing Zhang
CM

Signed On: June 09, 2026