

**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](http://www.ehinfo.org)



**OFFICIAL INSPECTION REPORT**

Facility FA0255048 - STARBUCKS AT TARGET #1426	Site Address 450 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 02/13/2025	Placard Color & Score <b>GREEN</b> <b>96</b>							
Program PRO372338 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name TARGET CORPORATION			Inspection Time 15:00 - 15:45						
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By EDNA	FSC Edna Bolanos 12/30/2027							
<b>RISK FACTORS AND INTERVENTIONS</b>				IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification										
K02 Communicable disease; reporting/restriction/exclusion										
K03 No discharge from eyes, nose, mouth										
K04 Proper eating, tasting, drinking, tobacco use										
K05 Hands clean, properly washed; gloves used properly										
K06 Adequate handwash facilities supplied, accessible										
K07 Proper hot and cold holding temperatures										
K08 Time as a public health control; procedures & records									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										
K14 Food contact surfaces clean, sanitized										
K15 Food obtained from approved source										
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										
K22 Sewage and wastewater properly disposed										
K23 No rodents, insects, birds, or animals										
<b>GOOD RETAIL PRACTICES</b>								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									X	

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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**

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

*Inspector Observations: A hole observed on the wall near water filter in the back kitchen.*

*[CA] Repair hole.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

*Inspector Observations: Health permit is not posted.*

*[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.*

### **Performance-Based Inspection Questions**

N/A

### **Measured Observations**

Item	Location	Measurement	Comments
Sandwich	Counter fridge	38.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Milk	Counter fridge	38.00 Fahrenheit	
Milk	Reach-in fridge	35.00 Fahrenheit	
Water	Dishmachine	160.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Eggs and cheese	Grab n go fridge	41.00 Fahrenheit	

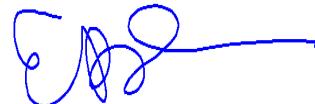
### **Overall Comments:**

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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 2/27/2025. 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: Edna  
Store Director

Signed On: February 13, 2025