

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 FA0254172 - STARBUCKS COFFEE #5893 | | Site Address 2306 ALMADEN RD 130, SAN JOSE, CA 95125 | | Inspection Date 02/12/2024 | | Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">96</div> | | |
| Program PR0370568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | | | Owner Name STARBUCKS CORPORATION | | Inspection Time 11:00 - 13:40 | | | |
| Inspected By GABRIEL GONZALEZ | | Inspection Type ROUTINE INSPECTION | | Consent By JENELLE (PIC) | | | | FSC Jenelle Tomasello 3/20/2026 |

| 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 | | | | | | S |
| K06 | Adequate handwash facilities supplied, accessible | X | | | | | | |
| K07 | Proper hot and cold holding temperatures | X | | | | | | |
| 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 | X | | | | | | |
| K14 | Food contact surfaces clean, sanitized | X | | | | | | |
| 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 | | | | | | |

| 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 | | X |
| 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 | | |
| K46 | No unapproved private home/living/sleeping quarters | | |
| K47 | Signs posted; last inspection report available | X | 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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizer containers on counter where wiping cloths are stored measured at 100 ppm.

[CA] When not in use, wiping cloths shall be stored in sanitizing solution of an approved concentration. (200 ppm - quaternary ammonium)

[COS] Employee refilled sanitizer containers and they were measured at 200 ppm.

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

Inspector Observations: Permit was not posted within public view at time of inspection.

[CA] Facility shall maintain permit posted within public view at all times.

[COS] PIC posted permit during inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|---------------------|----------------------------|-------------------|----------|
| oat milk | 2 door reach in fridge | 41.00 Fahrenheit | |
| quaternary ammonium | sanitizer buckets | 200.00 Fahrenheit | |
| water | high temp dishwasher | 174.00 Fahrenheit | |
| string cheese | grab n go refrigeration | 41.00 Fahrenheit | |
| ambient air | 1 door reach in fridge | 40.00 Fahrenheit | |
| fat free milk | 2 door reach in fridge | 38.00 Fahrenheit | |
| quaternary ammonium | 3 comp sink | 200.00 PPM | |
| ambient air | 2 door upright freezer | 9.00 Fahrenheit | |
| egg and bacon bite | 3rd 1 door reach fridge | 39.00 Fahrenheit | |
| water | 3 comp sink | 120.00 Fahrenheit | |
| water | janitorial sink | 120.00 Fahrenheit | |
| water | hand wash sinks | 100.00 Fahrenheit | |
| whole milk | 2nd 1 door reach in fridge | 39.00 Fahrenheit | |
| sweet cream | 2nd 1 door reach in fridge | 39.00 Fahrenheit | |
| ambient air | 2 door upright fridge | 41.00 Fahrenheit | |

Overall Comments:

- PIC has placed a ticket to seal the gap in ceiling above ice machine.

- PIC will place a ticket for hand wash sink next to ice machine to correctly identify hot/cold water handles.

Join inspection with Anabelle Garcia. Report written by Anabelle Garcia.

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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 2/26/2024. 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.

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: Jenelle Tomasello
PIC
Signed On: February 12, 2024