

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 FA0207112 - FOOD SHED		Site Address 180 WOZ WY, SAN JOSE, CA 95110		Inspection Date 09/30/2025		Placard Color & Score GREEN 89		
Program PR0304679 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CHILDREN'S DISCOVERY ML		Inspection Time 11:25 - 13:15			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By MIGUEL CISNEROS				FSC Perla Colunga 10/20/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures			X	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				N
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		X
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		
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: 1) In the grab and go cooler, multiple potentially hazardous foods measured between 44-48F. Per food employee, food items were stored in the unit less than 2 hours prior.

2) In the 2 door under counter cooler: whole milk and oat milk measured between 48-49F. Per food employee, food items were stored in the unit less than 2 hours prior.

[CA] Potentially hazardous foods shall be held cold at 41°F or below.

[SA] Food items stored in grab and go cooler were moved to the back portion of unit, ambient temperature measured 39F. Milks were relocated to single door upright cooler for rapid cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At the 3 composition sink, quaternary ammonium measured 0ppm. Chemical sanitizer container was not connected. No active warewashing.

[CA] Ensure sanitizer container is connected at all times. Maintain chemical solution for manual warewashing at 200 ppm for quaternary ammonium.

[COS] Operator connected quaternary ammonium container, remeasured at 200ppm.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water measured 73F at hand wash sink and 72F at janitorial sink.

[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of Beverage air 2 door under counter cooler measured 49F. Operator stated that work order will be placed.

[CA] Refrigeration must be capable of maintaining Potentially Hazardous Foods at 41°F or below.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
ambient	2 door prep cooler 2	40.00 Fahrenheit	
water	janitorial sink	72.00 Fahrenheit	
sliced tomatoes	2 door prep cooler 1 - insert	40.00 Fahrenheit	
greek yogurt	3 door display cooler - back area	37.00 Fahrenheit	IR
cut melon	2 door prep cooler 2 - insert	41.00 Fahrenheit	
bread	3 door upright cooler - back area	7.00 Fahrenheit	IR
mozzarella cheese	2 door prep cooler 1	39.00 Fahrenheit	IR
water	hand wash sink	73.00 Fahrenheit	
whipping cream	single door upright cooler	39.00 Fahrenheit	IR
ambient	2 door prep cooler 1	39.00 Fahrenheit	
ambient	beverage air 2 door under counter cooler	49.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ranch dressing	single door under counter cooler	37.00 Fahrenheit	IR
ambient	single door upright cooler	38.00 Fahrenheit	
roast beef sandwich	grab and go cooler	48.00 Fahrenheit	IR
yogurt parfait	grab and go cooler	45.00 Fahrenheit	IR
water	restroom hand wash sink	100.00 Fahrenheit	
whole milk	2 door under counter cooler	49.00 Fahrenheit	IR
quaternary ammonium	3 comp sink	0.00 PPM	remeasured at at 200ppm
water	prep sink	120.00 Fahrenheit	
oat milk	2 door under counter cooler	48.00 Fahrenheit	IR
chicken wrap	grab and go cooler	44.00 Fahrenheit	IR

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 **10/14/2025**. 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



Received By: Miguel Cisneros
Operations Manager
Signed On: September 30, 2025