

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 FA0258615 - STARBUCKS COFFEE #10113		Site Address 2200 EASTRIDGE LP 9104, SAN JOSE, CA 95122		Inspection Date 05/01/2024	
Program PR0378774 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name STARBUCKS CORPORATION		Inspection Time 16:00 - 16:50
Inspected By HENRY LUU		Inspection Type FOLLOW-UP INSPECTION		Consent By MICHELLE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/30/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/01/2024

Cited On: 04/30/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 05/01/2024

Cited On: 05/01/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At time of follow-up, hot water at the hand wash sink, dump sink, and janitorial sink measured between 85F to 87F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

Minor Violations

Cited On: 05/01/2024

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 05/01/2024

Follow-up By
05/02/2024

Cited On: 04/30/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

This violation found not in compliance on 05/01/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Dump sink	120.00 Fahrenheit	Next to mechanical dish machine
Warm water	Hand wash sink	103.00 Fahrenheit	
Surface temperature	High temperature dish machine	180.70 Fahrenheit	DishTemp
Hot water	Dump sink	121.00 Fahrenheit	Next to coffee brewer
Hot water	Janitorial sink	120.00 Fahrenheit	

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed during a routine inspection for lack of hot water on 4/30/2024, and again during the first inspection on 5/1/2024.

- Current follow-up inspection shall be charged at \$290/hour, minimum one hour.

- Facility has corrected the following:

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- **K07M - Improper hot and cold holding temperatures:**
 - Various Sandwiches, bakes, and wraps maintained inside the reach-in refrigerator under the reheating oven measured at 41F or below.
- **K21M - Hot and cold water not available:**
 - Hot water at all critical sinks measured fluctuating between 120F and 121F. See measured observations.
- **K34m - Warewashing facilities: not installed or maintained:**
 - Under counter high temperature dish machine in working order. See measured observations.
- **Facility is hereby authorized to reopen and resume operations.**
 - Continue to address all other violations noted on previous inspection reports.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **5/15/2024**. 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: Michelle H.
Supervisor
Signed On: May 01, 2024