

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 FA0262418 - BREAKTIME CAFE & TEA		Site Address 199 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 11/07/2024		Placard Color & Score GREEN 86		
Program PR0385267 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HAI DO		Inspection Time 14:30 - 16:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By VY				FSC Hai Dao 08/13/2029

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						S
K09	Proper cooling methods			X				N
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						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties	X	
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	X	
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	X	
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

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

Inspector Observations: *In the 1 door reach in at the front service line, multiple containers of vietnamese coffee (with condensed milk) measured at approximately 56 F - 57F was in sealed containers. Per Staff, beverage started cooling down approximately 4 hours prior to measurement.*
[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.*
[COS]: *Employee loosely covered beverage containers.*

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 compartment sink, the sanitizer solution at the sanitizer basin measured at 0 ppm. No active ware-washing/sanitizing during inspection. Dispenser was dispensing 0 ppm of Chlorine sanitizer.*
[CA]: *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. Assess/adjust chlorine dispenser as needed.*
[COS]: *Facility has Chlorine sanitizer. Employee set up 3 compartment sink with 100 PPM of Chlorine sanitizer solution.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *No person in charge was present at the time of inspection.*
[CA]: *There shall be a designated person in charge in the facility during all hours of operation.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *At the dry storage rack area, multiple dry open bags of dry food were observed.*
[CA]: *Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.*

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: *At the cook line next to induction burner, boba scoop was stored in stagnant water.*
[CA]: *Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Personal lotion and unsecured personal beverage stored on top of under counter cooler.*
[CA]: *Personal items shall be stored in a designated area separate from food and food contact surfaces.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
egg pudding	prep line cooler	39.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
cut watermelon	under counter cooler 3	41.00 Fahrenheit	
cut watermelon	under counter cooler 2	41.00 Fahrenheit	
raw chicken	under counter cooler 1	38.00 Fahrenheit	
ambient temp	under counter freezer	1.60 Fahrenheit	
chicken and vegetable gyoza	final cooking temp at fryer	171.00 Fahrenheit	
water	3 comp sink at the front	120.00 Fahrenheit	
cake	display case	40.00 Fahrenheit	
water	3 comp sink at the back	120.00 Fahrenheit	
boba	induction burner	174.00 Fahrenheit	

Overall Comments:

Facility has a fryer (AUTOFRY, MOTION TECHNOLOGY INC, MODEL #: MTI-10XL) underneath a type 1 hood. Unit is used for cooking/frying raw popcorn chicken, raw chicken and vegetable gyoza, fries, and cheese sticks. Per Owner, unit was submitted as part of the plans to the health department.

Owner to submit a copy of approved plans to specialist via email at Princess.Lagana@deh.sccgov.org

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 **11/21/2024**. 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: Vy Pham
Cashier
Signed On: November 07, 2024