

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 FA0301984 - RAW SUPERFOOD CAFE		Site Address 1725 S BASCOM AV 1100, CAMPBELL, CA 95008		Inspection Date 01/02/2025		Placard Color & Score GREEN 78		
Program PR0443779 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name 369 NUTRITION LLC		Inspection Time 10:30 - 12:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By TYRAE YAO				FSC

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
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							
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		X
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		

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K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *At the rear 2 door refrigerator, "beef," beyond, and impossible measured at 45F - 46F. Per PIC, food items have been in the unit for more than 4 hours. Ambient temperature of unit measured at 44F.*

[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.*

[COS]: *PHFs were voluntarily discarded.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Missing sneeze guard in between hand sink and 3 compartment sink.*

[CA]: *Install a sneeze guard in between hand sink and 3 compartment sink.*

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

Inspector Observations: *Maximum water temperature at 3 compartment sink and prep sink measured at 115F.*

[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.*

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: *2 door refrigerator next to 2 door freezer's ambient temperature measured at 44F.*

[CA]: *All cooling units shall be able to cold hold PHFs at 41F or below at all times.*

[COS]: *PIC adjusted the temperature of unit to 38F by the end of inspection.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *1. Missing thermometer for use in monitoring internal temperature of potentially hazardous food.*

[CA]: *Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.*

2. Missing temperature measuring device in refrigeration units.

[CA]: *Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit.*

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

Inspector Observations: *Soiled wet wiping cloth stored on prep line without placing back in sanitizer bucket.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer. Solution must be changed as frequently as needed*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Unapproved Coffee Robot installed next to cash register. Equipment is not part of the approved plans submitted to DEH Plan Check. Coffee Robot equipment is connected to an espresso machine, espresso grinder, water dispenser, and two refrigerators. One of the two refrigerators draws milk through tubes and releases into a cup. Robot is operated by employees via ipad. Robot helps pours drinks from one cup to another.*

[CA]: *A person installing a new equipment, proposing to build or remodeling a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new installation, construction, or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Discontinue use of equipment until approval from DEH Plan Check has been received.*

[SA]: *Equipment impounded.*

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
water	front hand sink	105.00 Fahrenheit	
ambient temp	2 door freezer	11.20 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
milk	2 door under counter	41.00 Fahrenheit	
ambient temp	2 door freezer 2	5.60 Fahrenheit	
milk	small under counter fridge with robot	41.00 Fahrenheit	
salami, mushroom	prep line cooler	40.00 Fahrenheit	

Overall Comments:

Note: the name of the facility, Stardust Superfood Coffee, does not reflect the name indicated on the facility's permit. Business license not provided to Specialist. Permit owner shall email DEHWEB@deh.sccgov.org and request a facility name change to reflect correct facility name.

Robot Coffee has been impounded. Permit Owner shall submit plans to DEH Plan Check for the equipment. Contact DEH Plan Check via phone call at 408-918-3400 or via email at dehplanchek@deh.sccgov.org. Discussed with PIC that continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Per PIC, facility has been operating for a couple of weeks. Ensure food safety manager certificate is obtained within 60 days of operation and food handlers are obtained within 30 days of employment.

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 **1/16/2025**. 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: Tyrae Yao
Person in charge
Signed On: January 02, 2025