

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 FA0200758 - BOBBI'S CAFE		Site Address 1361 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 06/02/2025		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;">84</div>			
Program PR0301098 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TOPPER ASSOCIATES LLC		Inspection Time 11:10 - 12:45				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By DAVID IBARRA				FSC Not Available	

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						S
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						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				N

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		
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		X
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

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

Inspector Observations: At the front counter, measured sauce containers of salsa stored at 75F. Per operator, salsa stored for 20 minutes. In the kitchen area, at the 2 door prep unit, measured cooked chicken at 60F. Per operator, cooked chicken was prepared 4 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [COS] Operator moved sauce containers to salsa in to nearby refrigeration to facilitate proper holding temperatures. Operator discarded cooked chicken.

Minor Violations

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 ice machine, in the interior panel, observed mold-like growth. [CA] Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the back storage/prep area, observed rodent droppings on the corner/edge flooring around prep tables, and behind the 3 door reach in refrigerator. Observed front and back doors left open. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service as necessary. Keep doors closed to prevent an entrance for vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed a cracked floor tile below the warewash machine. [CA] Ensure flooring is properly repaired to prevent accumulation of food debris and possible harborage of vermin.

Observed cracks and crevices around FRP panels to the left of the cookline. [CA] Ensure facility is kept free of cracks and crevices to prevent harborage of vermin.

At the cookline, observed accumulation of grease and food debris on the floors. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
salsa	counter-top	75.00 Fahrenheit	
shredded cheese	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ground sausage	2 door prep unit	41.00 Fahrenheit	
cottage cheese	prep unit	40.00 Fahrenheit	
pico de gallo	prep unit	40.00 Fahrenheit	
raw shelled eggs	3 door reach in refrigerator	44.00 Fahrenheit	
cooked chicken	2 door prep unit	60.00 Fahrenheit	
milk	3 door reach in refrigerator	44.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
orange juice	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	100.00 Fahrenheit	
diced ham	2 door prep unit	41.00 Fahrenheit	
milk	2 door undercounter refrigerator	41.00 Fahrenheit	
sliced tomatoes	prep unit	39.00 Fahrenheit	

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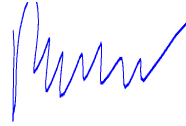
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Overall Comments:

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 **6/16/2025**. 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: DAVID IBARRA
MANAGER

Signed On: June 02, 2025