

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 GREEN 84						
Program PRO301098 - 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	
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				X		
K20 Licensed health care facilities/schools: prohibited foods not being offered			X				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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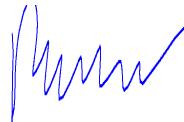
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Overall Comments:

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