

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 FA0200480 - PINK PANTHERZ ESPRESSO #2		Site Address 788 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 10/04/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0306473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name PINK PANTHERZ ESPRESSO		Inspection Time 11:40 - 12:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By EVIN WIESER				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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
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						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		
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		X
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		X
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

No major violations were observed during this inspection.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Ice machine and Hoshizaki Water Dispenser drain lines are improperly draining onto parking lot right outside of the facility.*

[CA]: *Liquid waste shall be properly disposed of indirectly through an approved floor sink connected to an approved sewer system.*

Follow-up By 11/04/2024

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

Inspector Observations: *Multiple small flies observed throughout the facility.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

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

Inspector Observations: *Missing Quat Ammonium and Chlorine testing methods for sanitizer level.*

[CA]: *Provide testing methods for Quat Ammonium and Chlorine sanitizer solutions. Ensure 200 PPM of Quat and 100 PPM of Chlorine sanitizer levels are maintained at all times.*

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: *Unapproved counter-top conveyor belt oven (used for toasting bread only): PYY; model PYYDSLTT150SSUS*

[CA]: *Provide commercial grade food equipment. All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable. All equipment producing grease laden vapors shall be installed under and approved hood system.*

Provide specification sheet to Specialist demonstrating that the current unit is commercial grade or replace with a commercial grade unit or remove equipment.

Follow-up By 11/04/2024

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Ice scoop handle in direct contact with ice.*

[CA]: *Store ice scoop in a manner which prevents the handle of the scoop from coming into direct contact with food/ice.*

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

Inspector Observations: *Missing temperature measuring device in refrigeration unit.*

[CA]: *Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed.*

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

Inspector Observations: *Soiled wet wiping cloth stored on work surface without being placed back into their sanitizer buckets in between uses.*

[CA]: *Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.*

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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: -Door propped open throughout inspection. No active delivery observed.

-Missing window screens on the window next to 3 comp sink.

[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage. Seal all cracks, crevices, door, windows and any opening approximately 1/4 of an inch in diameter.

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

Inspector Observations: Accumulation of sticky substance throughout floor of the facility.

[CA]: Maintain floor clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
raw shell egg	1 door under counter fridge	39.00 Fahrenheit	
water	3 comp sink	130.00 Fahrenheit	
milk	2 door under counter fridge	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: THE COFFEE SHACK

NEW OWNER: Evin Wieser

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

Note: 25% permit penalty will apply for operating without a valid health permit.

The Environmental Health Permit will be effective: 11/01/2024 - 10/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 10/04/2024**

***Permit condition: FULL ACCESS TO EMPLOYEES' RESTROOM AT OAKMONT PRODUCE LOCATED AT 810 W HAMILTON AV CAMPBELL CA 95008.**

-Upon replacing oven toaster with a commercial grade unit, facility shall only use it for toasting bread. Evidence of grease or staining on ceilings or walls may subject facility to cease and desist of equipment.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Discussed with Owner that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Questions may be addressed via phone call at 408-918-3400 and ask for Plan Check Program.

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Discussed with owner that violations with comply by date shall be corrected by 11/04/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

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 **10/18/2024**. 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: Evin Wieser
Owner
Signed On: October 04, 2024