

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 FA0261892 - SPECIALTY'S CAFE AND BAKERY		Site Address 645 ELLIS ST, MOUNTAIN VIEW, CA 94043		Inspection Date 09/18/2026		Placard Color & Score GREEN 91		
Program PR0384082 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name NEW SPECIALTY'S, LLC		Inspection Time 13:00 - 14:30			
Inspected By HAYLEY MENTZ		Inspection Type ROUTINE INSPECTION		Consent By VICTOR				FSC Victor Rojas 10/02/2028

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	X			
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
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		
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

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

Inspector Observations: Hand wash sink in bakery area blocked by trash can.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Trash can removed from in front of hand washing sink.

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

Inspector Observations: Sack of flour in the bakery area being stored on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Yogurt parfait not properly labeled for sale.

[CA] Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of dirt/debris on cooler fan covers inside the walk-in cooler.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
bacon	four door undercounter cooler	41.00 Fahrenheit	
hot water	hand wash sink in bakery area	125.00 Fahrenheit	
sliced cheese	walk-in cooler	35.00 Fahrenheit	
eggs	walk-in cooler	35.00 Fahrenheit	
sliced tomatoes	prep insert 2	35.00 Fahrenheit	
half and half creamer	walk-in cooler	35.00 Fahrenheit	
sliced tomatoes	one door undercounter cooler	38.00 Fahrenheit	
eggs	four door undercounter cooler	38.00 Fahrenheit	
pea soup	hot holding	140.00 Fahrenheit	
Milk	walk-in cooler	35.00 Fahrenheit	
deli meats	walk-in cooler	35.00 Fahrenheit	
deli meat	prep insert 1	41.00 Fahrenheit	
eggs	prep insert 2	40.00 Fahrenheit	
blue cheese	prep insert 2	40.00 Fahrenheit	
sour cream	walk-in cooler	35.00 Fahrenheit	
quat sanitizer	three compartment sink	200.00 PPM	
pesto sauce	two door reach in cooler	41.00 Fahrenheit	
sliced tomatoes	prep insert 1	39.00 Fahrenheit	
sliced brie cheese	food prep table	53.00 Fahrenheit	diligent prep
sliced cheese	one door undercounter cooler	41.00 Fahrenheit	
cheese	prep insert 1	41.00 Fahrenheit	

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Overall Comments:

Joint inspection and report written by Ivan Alejo

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 **10/2/2026**. 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: Jarrod Castellano
Manager

Signed On: September 18, 2026