

**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**

<b>Facility</b> FA0262240 - BITTER + SWEET		<b>Site Address</b> 20560 TOWN CENTER LN, CUPERTINO, CA 95014		<b>Inspection Date</b> 11/20/2024	
<b>Program</b> PR0384634 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> BARISTA DAN INC.		<b>Inspection Time</b> 09:40 - 10:55
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> DANIEL VU		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>83</b>

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		X			N
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						
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	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	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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Lack of usable soap at the only handwash sink located in the back kitchen. Soap inside the dispenser did not dispense as it has dried and harden. [CA] All handwash sink shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands as required. [COS] Employee put a bottle of hand soap by the handwash sink.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: 1) Facility does not have a valid Food Safety Certificate for Managers available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.**

**2) Food handler cards for employees are not available. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

### REPEAT VIOLATION

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

**Inspector Observations: Accumulation of debris in the floor sink located in front of the espresso machine. [CA] Frequently clean nonfood contact surfaces to prevent the accumulation of debris.**

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

**Inspector Observations: Quat sanitizer in sanitizer buckets was measured at 0 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: Mop rack is not available to hand and store cleaning tools. Mop was stored in the mop bucket after use. [CA] Mop rack shall be made available to properly store cleaning equipment. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
Turkey	Food prep unit	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Salami	Food prep unit	40.00 Fahrenheit	
Milk	Upright reach-in cooler	40.00 Fahrenheit	
Cut tomatoes	Food prep unit insert	40.00 Fahrenheit	
Cheese	Food prep unit insert	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Milk	Table by espresso machine	41.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	0.00 PPM	
Raw shell eggs	Food prep unit	41.00 Fahrenheit	
Milk	Reach-in cooler	40.00 Fahrenheit	

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## Overall Comments:

*Discussed use of panini press with operator and to limit use to reheating of precooked items.*

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 **12/4/2024**. 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



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Received By: Daniel Vu  
Manager  
Signed On: November 20, 2024