

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0212090 - SULBING CAFE		Site Address 3050 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/09/2024	
Program PR0300387 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SULBING CALIFORNIA INC		Inspection Time 14:15 - 15:30
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By JOOHEE KANG	FSC Not Available		

Placard Color & Score GREEN 67

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			
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		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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Facility uses soft serve ice cream machine and is unable to provide license with California Dept of Food and Agriculture. [CA] Retail food facility manufacturing dairy products such yogurt/ice cream shall have required dairy license from the California Department of Food and Agriculture. [SA] Discontinue using ice cream machine until obtain proper license with CDFA.

Minor Violations

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

Inspector Observations: Food safety manager certificate and food handler cards are not available upon request. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep all certificates available on site for review by specialist.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee washing hands with single use gloves on at front handsink. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Specialist went over proper handwashing and glove usage with employee. Employee took off gloves and washed hands.

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

Inspector Observations: Observed lack of handwashing soap at back handwashing station. [CA] Provide soap in dispenser at back handwashing station.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured internal temperature of milk at 49F in front reach down cooler. Per PIC milk was placed in this cooler less than 4 hrs prior to inspection. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC relocated milk into other cooler.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water is not turning on in prep sink. [CA] Repair to ensure hot water turns on with knob in prep sink.

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

Inspector Observations: Observed boxes of food and ice cream tubs on floor in walk-in-freezer. [CA] Store food 6 inches off the floor on approved shelving in walk-in-freezer.

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: Observed lack of quat sanitizer test strips and chlorine sanitizer test strips to check sanitizer concentration used during manual and mechanical warewashing respectively. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual and mechanical warewashing.

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: Observed torn gaskets of M3 turbo air reach down cooler in back kitchen. [CA] Repair/replace damaged gaskets of this unit.

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

Inspector Observations: Observed lack of metal probe thermometer to measure internal food temperatures. [CA] An accurate easily readable metal probe shall be readily available on the premises of each food facility holding potentially hazardous foods.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit not posted in public view. [CA] The health permit issued by this department shall be posted in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	dishwashing machine	50.00 PPM	
cut fruit	cold holding prep	41.00 Fahrenheit	
cut honey dew melon	reach in cooler	41.00 Fahrenheit	
hot water	3-comp-sink	120.00 Fahrenheit	
hot water	handsinks	100.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
whipped topping	reach down cooler	41.00 Fahrenheit	
ice cream	reach down freezer	5.00 Fahrenheit	
ice cream	walk-in-freezer	4.00 Fahrenheit	

Overall Comments:

Note: Facility is prepping pHF (cut melon). Will update risk category to FP10 RC2.

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 **8/23/2024**. 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: Joohee Kang
Manager

Signed On: August 09, 2024