

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 FA0205310 - DAWN DONUT		Site Address 1020 S WHITE RD G, SAN JOSE, CA 95127		Inspection Date 11/05/2024		Placard Color & Score GREEN 88		
Program PR0304065 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TAN, TARA		Inspection Time 14:00 - 14:45			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By KAO KHOK				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				
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205310 - DAWN DONUT	Site Address 1020 S WHITE RD G, SAN JOSE, CA 95127	Inspection Date 11/05/2024
Program PR0304065 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TAN, TARA	Inspection Time 14:00 - 14:45
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: There is no designed handwash station in the facility.

[CA] The owner is told to submit plan and specification to our office within two weeks to install one in the front area.

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

Inspector Observations: Couple of houseflies were observed in the preparation area and some in the front dining area.

[CA] Eliminate all insects and rodents from the facility by a legal method.

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: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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

Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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

Inspector Observations: Heavy grime and dirt buildup was observed on the floor below the equipment stands.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Butter	Upright fridge	39.00 Fahrenheit	
Cheese	Preparation fridge	39.00 Fahrenheit	
Sausage	Preparation fridge	39.00 Fahrenheit	
Milk	Undercounter fridge	34.00 Fahrenheit	
Sliced turkey	Preparation fridge	40.00 Fahrenheit	
Shell eggs	Upright fridge	34.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: 1. Change of Ownership: This limited/routine inspection is conducted for a change of ownership for SR0878851

NEW OWNER: Kao Khok

NEW FACILITY NAME: Dawn Donut

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

FP10 \$1,107.00 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner

OFFICIAL INSPECTION REPORT

Facility FA0205310 - DAWN DONUT	Site Address 1020 S WHITE RD G, SAN JOSE, CA 95127	Inspection Date 11/05/2024
Program PR0304065 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TAN, TARA	Inspection Time 14:00 - 14:45

date.

Permit issued and valid: 12/01/24 - 11/30/25. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be done within 10 days. Okay to operate as of today.

The official Environmental Health permit must post permit in public view and copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must get a food handler card within a month of hire.

***Structural Review inspection conducted on 11/5/24.**

2. The facility does not have a handwash and preparation stations. The owner said he is using prewashed produce in the facility. Therefore, there is no need preparation sink. The owner is given two weeks to submit plan and specification of the sink to our office for approval at dehplanchek@deh.sccgov.org

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 **11/19/2024**. 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: Kao Khok
Owner
Signed On: November 05, 2024