

# 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<br>FA0201657 - GREEN BAKERY & CAFE                              |                                       | Site Address<br>692 FREMONT AV, LOS ALTOS, CA 94024 |                                      | Inspection Date<br>07/12/2019 |                                  |
| Program<br>PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                       |   | Owner Name<br>DMNLUONG INVESTMENT, L |                               | Inspection Time<br>08:45 - 10:45 |
| Inspected By<br>MARCELA MASRI  | Inspection Type<br>ROUTINE INSPECTION |   | Consent By<br>PING KONG              | FSC Not Available             |                                  |

|   |
|---|
| <b>Placard Color &amp; Score</b><br><span style="font-size: 2em; color: red; font-weight: bold;">RED</span><br><span style="font-size: 3em; font-weight: bold;">74</span> |
|---|

| RISK FACTORS AND INTERVENTIO  | 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     | 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   |     |     |
| 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 PRACTICE  | 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  | X   |     |
| K34 Warewash facilities: installed/maintained; test strips                              |     |     |
| 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   |     |     |
| 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                                      |     |     |
| K48 Plan review   |     |     |
| K49 Permits available   |     |     |
| K58 Placard properly displayed/posted   |     |     |

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## Comments and Observations

### Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Found hot water at 78f at the 3 compartment sink. [ca] provide hot water at 120f minimum. sa: the facility is now closed. if an inspection is needed on the weekend, please call Priscilla (supervisor) today at 408-918-3433 and the fee for tomorrow will be \$393 per hour minimum one hour.**

### Minor Violations

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

**Inspector Observations: Found no food safety certificate. [ca] within 2 weeks, provide proof of class registration or provide the food safety certificate.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Found an employee drink near the service refrigerator without a lid. [ca] provide a lid. cos**

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

**Inspector Observations: Found a box with vegetables stored on the floor in the kitchen. [ca] keep the food 6 inches above the floor.**

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

**Inspector Observations: Found the ice machine black plastic interior flap with mold like substance. [ca] clean and sanitize this part. note: if it cannot be taken out to wash, empty the ice machine prior to cleaning.**

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: Found raw wood being used to place the toaster oven on, in the kitchen. [ca] Remove the raw wood.**

**Found cloth pieces being used to cover the herbs in the reach in refrigerator. [ca] do not use cloth to cover the herbs. note: may use aluminum paper, wax paper or food grade washable lid.**

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

**Inspector Observations: Found a couple of wiping cloths stored on the counters in the kitchen. [ca] keep the wiping cloths in a sanitizing solution.**

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: Found 2 mops inside the mop bucket. [ca] hang the mops to air dry.**

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

**Inspector Observations: Found the floor sink near the ice machine with excessive mold. [ca] clean the floor sink more frequently.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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|---|--|---|
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## Measured Observations

| <u>Item</u>   | <u>Location</u>       | <u>Measurement</u> | <u>Comments</u> |
|---------------|-----------------------|--------------------|-----------------|
| milk          | desert refrigerator   | 39.00 Fahrenheit   |                 |
| noodles       | reach in refrigerator | 37.00 Fahrenheit   |                 |
| pastries      | pastry refrigerator   | 32.00 Fahrenheit   |                 |
| sliced tomato | sandwich refrigerator | 32.00 Fahrenheit   |                 |
| cheese        | sandwich refrigerator | 32.00 Fahrenheit   |                 |
| half and half | reach in refrigerator | 32.00 Fahrenheit   |                 |
| beef          | reach in freezer      | 19.00 Fahrenheit   |                 |
| bean sprouts  | reach in refrigerator | 31.00 Fahrenheit   |                 |

## Overall Comments:

*note: the facility is now closed due to not having hot water of at least 120f.*

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/26/2019**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Ping Kong  
cashier

**Signed On:** July 12, 2019