

# 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><br>FA0271461 - CRUST - SANTA CLARA                              |  | <b>Site Address</b><br>2350 MISSION COLLEGE BL 365, SANTA CLARA, C. |                                          | <b>Inspection Date</b><br>11/18/2025    |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>94</b> </div> |  |                                    |
| <b>Program</b><br>PR0409966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                     | <b>Owner Name</b><br>CP RESTAURANT GROUP |                                         | <b>Inspection Time</b><br>13:30 - 14:40 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                          | <b>Consent By</b><br>CANDIDO MONTEBELLO |                                         |                                                                                                                                                                |  | <b>FSC</b> Ron Allen<br>09/23/2029 |

  

| 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                                    |     |     |
| 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                              |     |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                   |                                                                    |                                  |
|--------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------------|----------------------------------|
| Facility<br>FA0271461 - CRUST - SANTA CLARA                              |                                   | Site Address<br>2350 MISSION COLLEGE BL 365, SANTA CLARA, CA 95054 | Inspection Date<br>11/18/2025    |
| Program<br>PR0409966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>CP RESTAURANT GROUP                                  | Inspection Time<br>13:30 - 14:40 |
| 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: Handwash sink in the back observed to be obstructed by boxes of gloves and paper goods. 2 other handwash sink observed to be accessible and fully stocked in prep area.[CA] Keep handwash sinks clear and accessible at all times.**

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

**Inspector Observations: 2 handwash sinks in prep area measured to have 70F warm water.  
[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item              | Location                        | Measurement       | Comments                                                      |
|-------------------|---------------------------------|-------------------|---------------------------------------------------------------|
| Sliced turkey     | Display case                    | 41.00 Fahrenheit  |                                                               |
| Diced ham         | Salad prep cooler               | 39.00 Fahrenheit  |                                                               |
| chicken salad     | 2 door grab n go cooler         | 40.00 Fahrenheit  |                                                               |
| Sliced roast beef | Display case                    | 41.00 Fahrenheit  |                                                               |
| Cut tomatoes      | 2 door under the counter cooler | 39.00 Fahrenheit  |                                                               |
| Tuna salad        | 2 door reach in cooler in back  | 40.00 Fahrenheit  |                                                               |
| Ranch             | 1 door under the counter cooler | 38.00 Fahrenheit  |                                                               |
| Warm water        | handwash sink                   | 100.00 Fahrenheit |                                                               |
| Tuna salad        | 2 door under the counter cooler | 38.00 Fahrenheit  |                                                               |
| Quat ammonia      | 3-comp sink                     | 200.00 Fahrenheit |                                                               |
| Quat ammonia      | sanitizer bucket                | 200.00 Fahrenheit |                                                               |
| Sliced cheese     | 2 door reach in cooler in front | 43.00 Fahrenheit  | Per employee cheese was just portioned in the last 30 minutes |
| Diced chicken     | Salad prep cooler               | 40.00 Fahrenheit  |                                                               |
| Hot water         | 3-comp sink                     | 120.00 Fahrenheit |                                                               |
| Whole turkey      | 2 door reach in cooler in back  | 41.00 Fahrenheit  |                                                               |
| Sliced pastrami   | 2 door reach in cooler in front | 41.00 Fahrenheit  |                                                               |

### Overall Comments:

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 **12/2/2025**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                                 |                                                                           |                                         |
|---------------------------------------------------------------------------------|---------------------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0271461 - CRUST - SANTA CLARA                              | <b>Site Address</b><br>2350 MISSION COLLEGE BL 365, SANTA CLARA, CA 95054 | <b>Inspection Date</b><br>11/18/2025    |
| <b>Program</b><br>PR0409966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | <b>Owner Name</b><br>CP RESTAURANT GROUP                                  | <b>Inspection Time</b><br>13:30 - 14:40 |

## Legend:

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



---

**Received By:** Candido Montebello  
PIC

**Signed On:** November 18, 2025