

**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> FA0206745 - V & V DELICIOUS CREPE		<b>Site Address</b> 1661 ALUM ROCK AV, SAN JOSE, CA 95116	<b>Inspection Date</b> 05/10/2022
<b>Program</b> PR0301050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> V & V DELICIOUS CREPE INC	<b>Inspection Time</b> 11:00 - 12:00
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> OSCAR, OLGA & TIM	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**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: Major: Found soap dispenser located in back prep area out of battery. Observed front hand wash station inoperable. [CA] Replace battery. Ensure soap dispenser is in good repair in front and back prep area. [COS] Operator provided disposable soap.**

**Minor: Found paper towel dispenser not mounted on wall in employee restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

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

**Inspector Observations: Found OLD rodent dropping near the walk-in-cooler front area and facility office area. [CA] Eliminate all evidence of OLD rodent dropping. Clean and sanitize all effected areas. Provide approved pest control services.**

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

**Inspector Observations: Found several bags of ice and ice packs stored on floor in walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.**

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: Lacking a goose neck faucet at 3-compartment sink located near walk-in-cooler. Observed ONLY a spray nozzle. [CA] Install a goose neck faucet at 3-compartment sink in conjunction to spray nozzle.**

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 garbage bags used to store ice in walk-in-freezer. [CA] For food related items, use food grade bags for storage.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Lacking toilet tissue inside mounted dispenser in employee restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

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: Lacking mop rack near mop sink. [CA] Install mop rack to store mopping equipment.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
quat	sani bucket	200.00 PPM	
ambient	walk-in-cooler	40.00 Fahrenheit	
warm water	handsink (front prep, back prep & RR)	100.00 Fahrenheit	
hot water	warewash/3-comp/1-comp/mop sink	122.00 Fahrenheit	
ambient	walk-in-freezer	28.00 Fahrenheit	
ambient	chest freezer	8.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME: V & V Delicious Crepe**

### NEW OWNER:

**V & V Delicious Crepe Inc**

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

**The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$789.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 5/1/22 - 4/30/23. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 5/10/22.\***

**Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**Note: Observed facility have an inoperable type I mechanical exhaust hood in prep area, however operator stated facility will not use mechanical exhaust hood. If facility plans to use hood, facility shall ensure unit is working properly. An inspection will be conducted to ensure hood is working is operational.**

**A copy of this report will be emailed to the operator.**

**Timur Kalimagambetov - 5/9/27**

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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 **5/24/2022**. 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.

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**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:** Oscar Moreno  
Owner

**Signed On:** May 10, 2022