

**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> FA0289369 - VOYAGER CRAFT COFFEE		<b>Site Address</b> 111 W ST JOHN ST 100, SAN JOSE, CA 95113		<b>Inspection Date</b> 05/01/2025	
<b>Program</b> PR0433800 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> WORLD VOYAGER LLC		<b>Inspection Time</b> 11:35 - 13:00
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SOFIA - MANAGER	<b>FSC</b> Stephen Lecik 02/27/20230		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>79</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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	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		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 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		
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 FA0289369 - VOYAGER CRAFT COFFEE	Site Address 111 W ST JOHN ST 100, SAN JOSE, CA 95113	Inspection Date 05/01/2025
Program PR0433800 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name WORLD VOYAGER LLC	Inspection Time 11:35 - 13:00
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

*A fly was observed to be on a piece of pastry in the clear display unit.*

**[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Ensure to maintain food protected from contamination. Provide a cover, curtain, door or other method of protecting the food in the display case.**

**[COS] Staff discarded the bread.**

### Minor Violations

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

**Inspector Observations:**

*Milk in a gallon was measured at 49°F.*

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Milk was returned to the cooler to rapidly cool. Discussed use of TPHC with manager.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

*Oatmilk in a self service thermos container measured at 70°F at 12 pm. Per Manager they place it there around 11 am.*

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[SA] Oatmilk was time marked for discard.**

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

**Inspector Observations:**

*Water at each of the hand sinks in the restrooms did not reach 100°F.*

**[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.**

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

**Inspector Observations:**

*Facility has three refrigeration units in the basement storage area. One of the units is an upright freezer that is holding bread. The rest of the storage area has food related equipment such as cups and other paper products. The storage room has unapproved finishes and no cove base.*

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Submit plans to have the space approved for food storage.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0289369 - VOYAGER CRAFT COFFEE	<b>Site Address</b> 111 W ST JOHN ST 100, SAN JOSE, CA 95113	<b>Inspection Date</b> 05/01/2025
<b>Program</b> PR0433800 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	<b>Owner Name</b> WORLD VOYAGER LLC	<b>Inspection Time</b> 11:35 - 13:00

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:**

**Facility has added several refrigeration units to their operation in the basement storage area across the restrooms.**

**[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

**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>
Quaternary Ammonia - Sanitizer	Three Compartment Sink	400.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	
Milk	Undercounter Cooler	49.00 Fahrenheit	
Water	Hand Sinks- Kitchen	100.00 Fahrenheit	
Water	Hand Sinks - Restroom	70.00 Fahrenheit	
Oat Milk	Thermos	70.00 Fahrenheit	
Milk	Upright Cooler	40.00 Fahrenheit	

**Overall Comments:**

**Notes:**

- **TPHC guidelines provided and approved onsite.**
- **The basement storage shall only be for non potentially hazardous foods in their original unopened containers only.**
- **Ensure to submit plans for the addition of the refrigeration units in the basement area.**

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 **5/15/2025**. 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.

**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:** Sofia Garcia  
Manager

**Signed On:** May 01, 2025