

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 FA0256006 - MEET FRESH	Site Address 3958 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 11/20/2024
Program PR0373839 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EASY WAY FORMULA LLC	Inspection Time 13:20 - 14:20
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By LILLIAN LAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/14/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/20/2024

Cited On: 11/14/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/20/2024

Cited On: 11/14/2024

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

This violation found not in compliance on 11/20/2024. See details below.

Cited On: 11/20/2024

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

Inspector Observations: Measured hot water at the 3-compartment sink to be 106F (hot water temperature fluctuated between 89F - 100F for several minutes, then rose to and stayed at 106F after operator adjusted water heater.

Follow-up By
11/26/2024

[CA] Provide hot water at 120F at the 3-compartment sink.

REPEAT VIOLATION. Another follow-up inspection will be conducted to determine compliance. See notes below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	106.00 Fahrenheit	FLUCTUATED BETWEEN 89 - 100F FOR SEVERAL MINUTES, THEN SETTLED AT 106F AFTER OPERATOR ADJUSTED WATER HEATER.

Overall Comments:

This was a follow-up to the 11/14/24 routine inspection. The major violations for holding temperatures and handwash facilities were observed to be corrected as follows:

K06: Observed all kitchen handwash sinks were unobstructed and no items were stored inside them.

K07: Observed boba and taro balls all were properly labeled with stickers with discard times written on them.

Measured hot water at 3-compartment sink to be 89-100F for several minutes, then 106F after operator made adjustments to water heater. Recommend calling a technician to repair/adjust the water heater.

A follow up inspection will be conducted to assess the hot water temperature at the 3-compartment sink. The 3-compartment sink must consistently be able to provide 120F hot water. Operator will call inspector later to schedule a follow-up inspection date.

OFFICIAL INSPECTION REPORT

Facility FA0256006 - MEET FRESH	Site Address 3958 RIVERMARK PLZ, SANTA CLARA, CA 95054	Inspection Date 11/20/2024
Program PR0373839 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EASY WAY FORMULA LLC	Inspection Time 13:20 - 14:20

The next follow-up inspection will be billed \$298/hr. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **12/4/2024**. 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: Lillian Lan
Supervisor

Signed On: November 20, 2024