

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 FA0308296 - ACADEMIC COFFEE		Site Address 70 N WINCHESTER BL 10, SANTA CLARA, CA 95051		Inspection Date 08/21/2026		Placard Color & Score GREEN 75		
Program PR0452008 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name FOUNTAIN ALLEY COMMISS,		Inspection Time 10:45 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JULIE TAO				FSC TROY TRUONG 1/26/2030

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						
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X					N
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				N
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Bakery items Ham & cheese and Spanish & cheese was measured 70F. Bakery items get deliver everyday at 6:00am.

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

[SA] PHF shall be kept at hot or cold holding. Or time as a temperature control for 4 hours.

NOTE: PIC was asked to take down PHF from the display shelf and can't sell it anymore. Inform our office how you will like to keep your PHF safe.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Both restroom lack paper towel dispenser and using stock of paper towels on the window.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations: Hot running water was measured 106F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[SA] Adjust water heater setting.

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

Inspector Observations: Customer was going in with a dog and asked to leave the dog outside.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

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: Food facility is using two induction plates to make guava puree.

[CA] Facility must contact our office before doing changes to the menu and bring in more equipment into the facility.

NOTE: After consulting with the Supervisor, our will let you know what to do.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Both restrooms exhaust vents has dust debris.

[CA] Clean the dust off from the exhaust vent for proper ventilation.

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: Employees are storing there personal food items in all the refrigerations.

[CA] Personal food items shall be stored separately from the restaurant food inside a container labeled personal food.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit issued was not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

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Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING	100.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
MILK	REFRIGERATION	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	106.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	98.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	106.00 Fahrenheit	
BANANA MILK	REFRIGERATION	40.00 Fahrenheit	
QA SANITIZER	3-COMP SINK	200.00 PPM	
HAM AND CHEESE DANISH	AMBIENT	70.00 Fahrenheit	
SPINISH & CHEESE DENISH	AMBIENT	70.00 Fahrenheit	

Overall Comments:

Facility had two induction plates to cook guava puree for there matcha. We will discuss it with the supervisor and inform you about the next step.

Facility has PHF bakery items that they can't keep it at ambient temperature and will decide how they will keep it safe. Facility can keep their PHF at 41F and below or at 135F and above. Kindly inform us at hina.wyne@deh.sccgov.org

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 **9/4/2026**. 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: Julie Tao
PIC

Signed On: August 21, 2026