

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 FA0200790 - APPLE-VP02-CAFFE MAC		Site Address 19333 VALLCO PY, CUPERTINO, CA 95014		Inspection Date 12/04/2024	
Program PR0302198 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name APPLE INC		Inspection Time 11:00 - 12:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By TIFFANY BROWN	FSC Eric King 3/6/25	

Placard Color & Score
GREEN
100

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						
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						S
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		

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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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pepperoni	Prep unit - pizza station	41.00 Fahrenheit	
Sausage	Prep unit - pizza station	41.00 Fahrenheit	
Lactic acid	Three compartment sink	1,875.00 PPM	Ecolab sink and surface sanitizer
Raw chicken	Walk-in cooler	40.00 Fahrenheit	
Fish	Grill	155.00 Fahrenheit	
Diced chicken	Prep unit - salad station	41.00 Fahrenheit	
Chicken Soup	Warmer by salad station	160.00 Fahrenheit	
Cooked broccoli	Walk-in cooler at salad station	40.00 Fahrenheit	
Turkey sandwich	Grab and go reach-in	41.00 Fahrenheit	
Cheese	Prep unit - pizza station	41.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Tuna	Upright reach-in cooler by salad station	40.00 Fahrenheit	
Raw beef patty	Walk-in cooler	40.00 Fahrenheit	
Raw beef patty	Drawer cooler by grill	38.00 Fahrenheit	
Cooked vegetables and mushroom	Warmer	146.00 Fahrenheit	
Grilled vegetables	Warmer by oven	149.00 Fahrenheit	
Sanitizing rinse	High temperture dishwasher	165.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Fish	Warmer	150.00 Fahrenheit	
Egg	Prep unit - salad station	40.00 Fahrenheit	
Cheese	Reach-in cooler	41.00 Fahrenheit	
Steak	Walk-in cooler	60.00 Fahrenheit	4 hours into cooling
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Upright reach-in cooler by salad station	41.00 Fahrenheit	
Beef	Warmer	110.00 Fahrenheit	TPHC

Overall Comments:

Discussed missing and loose screws on light fixtures above the cook line

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 **12/18/2024**. 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.

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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



Received By: Tiffany Brown
EHS Manager

Signed On: December 04, 2024