

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 FA0230581 - GOLDEN STATE BAPTIST COLLEGE - JAVA JUN		Site Address 3520 DE LA CRUZ BL 4, SANTA CLARA, CA 95054		Inspection Date 03/18/2026	
Program PR0414986 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name NORTH VALLEY BAPTIST CH		Inspection Time 12:00 - 12:35
Inspected By MINDY NGUYEN	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By BRITTANY SEARS	FSC BRITTANY SEARS 06/16/2030		

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Measured hot/warm water at the handsink to be 89F, and the mop sink to be 116F.

[CA] Provide warm water (100F) at the handsink and hot water (120F) at the mop sink.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed the handsink was draining slowly.

[CA] Repair handsink and maintain in good repair.

Education

K02S - Communicable disease; reporting/restriction/exclusion

K03S - No discharge observed from eyes, nose, and/or mouth

K04S - Proper eating, tasting, drinking, tobacco use

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K12S - Returned and reservice of food

K13S - Food in good condition, safe, unadulterated

K14S - Food contact surfaces clean, sanitized

K15S - Food obtained from approved source

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	MOP SINK	116.00 Fahrenheit	
MILK	REFRIGERATOR	40.00 Fahrenheit	
WARM WATER	HANDSINK	89.00 Fahrenheit	

Overall Comments:

A risk factor assessment/structural review was provided during non-operation hours. Provided inspection, discussion, and education focused on observed and non-observed risk factors known to contribute to foodborne illness.

- Please ensure all employee food handler cards are stored together at the facility for review.**
- Observed drain pipe from countertop espresso machine was draining into the nearby handsink. PIC stated the espresso machine was installed approximately 7-8 years ago and replaced an older model, and that the facility does not have a floor sink. Specialist will conduct file review and may follow up.**

OFFICIAL INSPECTION REPORT

Facility FA0230581 - GOLDEN STATE BAPTIST COLLEGE - JAVA JUN	Site Address 3520 DE LA CRUZ BL 4, SANTA CLARA, CA 95054	Inspection Date 03/18/2026
Program PR0414986 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name NORTH VALLEY BAPTIST CHURCH	Inspection Time 12:00 - 12:35

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 **4/1/2026**. 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: Brittany Sears
Registrar

Signed On: March 18, 2026