

**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> FA0303427 - MENDOCINO FARMS		<b>Site Address</b> 2040 WYATT DR 110, SANTA CLARA, CA 95054		<b>Inspection Date</b> 11/27/2024	
<b>Program</b> PR0445902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MENDOCINO FARMS LLC		<b>Inspection Time</b> 13:10 - 14:15
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RAUL SANCHEZ	<b>FSC</b> Andrea Perez 10/21/2026		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>95</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						
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						
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		
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

***Inspector Observations: One food handler cards observed to be expired. [CA] Ensure all employees have valid food handler cards for duration of employment.***

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: Salad prep cooler towards the start of cookline observed to have all food on ice. Per employee prep cooler is broken and all items on cooler is held on ice during operational hours and unit is emptied at the end of the day. PHFs measured to be 41F and below(see measured observations). Ambient temperature of unit measured to be 45F. [CA] Refrigeration units shall be maintained such that they keep PHFs at 41F and below.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	3-comp sink	120.00 Fahrenheit	
Sliced chicken	Walk in cooler	42.00 Fahrenheit	Per label in large container of chicken in walk in cooler, chicken was sliced in the last 35 minutes.
Pesto	Middle of cookline prep cooler	41.00 Fahrenheit	
Quat ammonia	3-comp under the counter dishwasher	200.00 Fahrenheit	
Ambient temperature	Salad prep cooler at start of cookline	45.00 Fahrenheit	
Sliced chicken	Middle of cookline prep cooler	44.00 Fahrenheit	Per employee, chicken was sliced in the last hour. Per label in large container of chicken in walk in cooler, chicken was sliced in the last 35 minutes.
Whole chicken	Walk in cooler	39.00 Fahrenheit	
Mozzarella cheese	Middle of cookline prep cooler	40.00 Fahrenheit	
Ambient temperature	Grab n go cooler	39.00 Fahrenheit	
Halved cherry tomatoes	Next to cookline prep cooler	40.00 Fahrenheit	
Steak	Drawer under griddle	39.00 Fahrenheit	
Cut tomatoes	Salad prep cooler at start of cookline	36.00 Fahrenheit	
Soup	Soup well	146.00 Fahrenheit	
Mozzarella cheese	Walk in cooler	39.00 Fahrenheit	
Stuffing	Cookline steam table	150.00 Fahrenheit	
Cut tomatoes	Walk in cooler	45.00 Fahrenheit	Per label tomatoes were cut in the last 20 minutes
Bagged soup	Retort warmer	172.00 Fahrenheit	
Cut tomatoes	Middle of cookline prep cooler	41.00 Fahrenheit	
Chlorine	upright dishwasher	100.00 Fahrenheit	
Sliced chicken	Next to cookline prep cooler	41.00 Fahrenheit	
Pesto	Walk in cooler	39.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Tofu	Middle of cookline prep cooler	40.00 Fahrenheit	
Shredded cheese	Salad prep cooler at start of cookline	39.00 Fahrenheit	
Hummus	Next to cookline prep cooler	40.00 Fahrenheit	
Halved cherry tomatoes	walk in cooler	39.00 Fahrenheit	
Potato salad	Drawers by register	41.00 Fahrenheit	

## Overall Comments:

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 **12/11/2024**. 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



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**Received By:** Raul Sanchez  
Manager

**Signed On:** November 27, 2024