

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 FA0252655 - 7 LEAVES CAFE		Site Address 11111 N WOLFE RD C, CUPERTINO, CA 95014		Inspection Date 10/14/2026		Placard Color & Score GREEN 98		
Program PR0367792 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12			Owner Name 7 LEAVES SANTA CLARA LLC		Inspection Time 13:25 - 14:20			
Inspected By SHANNON ROBINSON		Inspection Type ROUTINE INSPECTION		Consent By ASHLEY				FSC Jingying Ma 12/28/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K48	Plan review		

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed ice scoop in the ice holder near the prep cooler to be laying in the ice supply with the handle touching the ice.

[CA] Store ice scoop in a manner so that the handle is not touching the ice supply.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BOBA	HOT HOLD WARMER	110.00 Fahrenheit	UTILIZING TPHC
OAT MILK	PREP INSERT TWO DOOR COOLER BACK	41.00 Fahrenheit	
MILK	PREP INSERT TWO DOOR COOLER BACK	41.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINKS (FRONT, BACK, AND RESTROOM)	100.00 Fahrenheit	
CREAM TOPPING	PREP INSERT TWO DOOR COOLER BACK	41.00 Fahrenheit	
HEAVY CREAM	WALK IN COOLER	40.00 Fahrenheit	
AMBIENT TEMPERATURE	MACAROON DISPLAY COOLER	41.00 Fahrenheit	
NON DAIRY CREAMER	REACH IN TWO DOOR BENEATH DRINK SEALERS	18.00 Fahrenheit	
MACAROONS	REACH IN TWO DOOR BENEATH DRINK SEALERS	16.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	QUAT
MILK	WALK IN COOLER	40.00 Fahrenheit	

Overall Comments:

In the rear kitchen between three compartment sink and walk in cooler there is a temporary, unapproved flooring material. Per PIC, flooring is being replaced after a necessary plumbing repair. Ensure flooring is an approved material. Flooring must be smooth, durable, non absorbent, and easily cleanable.

Due to technical difficulties, the OIR has been emailed to the PIC.

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 **10/28/2026**. 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.

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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: Ashley
Shift Lead

Signed On: October 14, 2026