

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 FA0211596 - DAILY DONUTS AND SANDWICHES		Site Address 1795 SCOTT BL 104, SANTA CLARA, CA 95050		Inspection Date 07/06/2026		Placard Color & Score GREEN 81		
Program PR0304598 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DAILY DONUTS AND SANDW		Inspection Time 10:00 - 11:30			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By THIDA				FSC Sokchan Oum 02/21/2030

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		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						N
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	X	
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		

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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: 1) In the preparation unit, measured multiple Potentially Hazardous Foods from 48-53F. Per PIC, foods were relocated from refrigeration unit 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were removed from the preparation unit and relocated to upright refrigeration to facilitate rapid cooling during inspection.

Follow-up By
07/08/2026

2) In the customer area, measured boiled eggs and milk from 68-75F. Per PIC, eggs were cooked 2 hours prior to temperature measurement and milk was recently removed from the upright cooler. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Foods were relocated to the upright cooler to facilitate rapid cooling.

Minor Violations

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

Inspector Observations: Observed several dead cockroaches of various life stages on the wall behind the 3-compartment sink. The cockroaches appear to be old. No live activity or contamination of food observed at the time of inspection. [CA] Clean and sanitize affected areas. The premises of a food facility shall be kept free of vermin.

Follow-up By
07/08/2026

NOTE: Verified facility received pest control services on 6/4/2026. Per report, no activity was observed.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Observed working vegetables stored directly adjacent to the handwash sink. [CA] Store foods away from the handwash sink to prevent splash contamination.

2) Observed raw eggs stored directly over produce in the upright cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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: 1) Measured the ambient temperature of the preparation unit at 48F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.

2) Observed facility is using a portable gas stove for cooking boiled eggs. Equipment is not approved for use in this facility. [CA] Discontinue use of portable gas stove. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Observed conveyor oven and panini grill stored on the preparation counter without a ventilation hood. Observed brown staining on the wall above the equipment. [CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility is to relocate cooking equipment underneath the existing hood, or apply for hood exemption for equipment to Plan Check Department.

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

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Inspector Observations: *Observed storage of personal belongings (cell phone, purse, etc.) directly on food preparation counter. [CA] Employee's personal effects shall be stored in employee lockers or other designated areas for employee storage.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cut melon	1-door upright cooler (customer)	40.00 Fahrenheit	
ambient	2-door upright freezer	14.00 Fahrenheit	
eggs	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
milk	service counter	68.00 Fahrenheit	
boiled eggs	service counter	75.00 Fahrenheit	
cut tomato, deli meat, cream cheese, sausage patty	2-door preparation unit	48.00 Fahrenheit	48-53F
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
milk	2-door upright cooler (customer)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 PPM	

Overall Comments:

*** Facility conducts cooking of boiled eggs on an unapproved gas stove. Facility is currently not approved for cooking eggs using any existing equipment. Facility shall discontinue cooking and service of eggs, or submit for installation of new equipment to Plan Check Department.**

*** Facility is to relocate cooking equipment (conveyor oven and panini grill) underneath the existing hood, or apply for hood exemption for equipment to Plan Check Department.**

A follow-up inspection will be conducted within 48-hours to verify compliance of violation K23. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 7/20/2026. 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: Thida Keng
Manager

Signed On: July 06, 2026