

# 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> FA0200480 - THE COFFEE SHACK	<b>Site Address</b> 788 W HAMILTON AV, CAMPBELL, CA 95008	<b>Inspection Date</b> 11/07/2024
<b>Program</b> PR0306473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	<b>Owner Name</b> THE QUICK FIX LLC	<b>Inspection Time</b> 10:00 - 10:40
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> EVIN

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Follow up inspection for routine inspection on 10/04/2024 for the following violations:*

*-K22: Sewage and wastewater improperly disposed (ice machine and water dispenser drain lines improperly draining to the parking lot)*

*-K35: Equipment , utensils - unapproved (unapproved counter-top conveyor belt oven used for toasting bread only)*

#### *Specialist observations:*

*-K22: CORRECTED. Ice machine and water dispenser drain lines are draining to an approved floor sink. Discussed 1 inch air gap requirement with owner.*

*-K35: CORRECTED. Unapproved counter-top conveyor belt removed. Owner provided a copy of spec sheet for the new counter-top conveyor belt (AVANTCO T140 COMMERCIAL 10" WIDE CONVEYOR TOASTER WITH 3" OPENING- 120V, 1750 W) and Specialist verified it is commercial grade with ETL Sanitation certification. Ensure unit is only used for toasting bread.*

*Note: any signs of grease stain in the facility may lead to removal of equipment use.*

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 **11/21/2024**. 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.

#### 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:** Evin Wieser  
Owner  
**Signed On:** November 07, 2024