

# 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> FA0209300 - YUM YUM DONUTS FRANCHISE #9038-D		<b>Site Address</b> 400 BLOSSOM HILL RD, SAN JOSE, CA 95123		<b>Inspection Date</b> 08/14/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>88</b> </div>		
<b>Program</b> PR0300157 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> ELIZABETH GOMEZ RUBIO		<b>Inspection Time</b> 10:00 - 10:45			
<b>Inspected By</b> JENNIFER RIOS		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ELIZABETH				<b>FSC</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						
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						
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		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		
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		X
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

**Inspector Observations:** *Observed mold like substance on the interior panels of ice machine in contact with ice. [CA] Clean and sanitize ice machine and maintain in good condition. [COS] PIC discarded ice, cleaned and sanitized ice machine.*

### Minor Violations

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

**Inspector Observations:** *One conveyor toaster used to toast bread/bagels is not under a ventilation hood. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

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:** *Faucet at janitorial sink was leaking. [CA] Repair plumbing fixture and maintain in clean and good repair.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Warm water	Restroom handwash	100.00 Fahrenheit	
Shredded cheese	Reach in fridge	38.00 Fahrenheit	
Hot water	Janitorial sink	120.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine	Three comp sink	100.00 PPM	
Milk	Under counter reach in	37.00 Fahrenheit	
Sliced tomato	Cold holding insert	41.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Sausage	Cold holding insert	41.00 Fahrenheit	

### Overall Comments:

*Creamers for self serve are time marked for four hours. TPHC forms provided to owner, complete forms and submit to district inspector by 08/16/2024. Forms may be submitted through email to Jennifer.L.Rios@deh.sccgov.org*

#### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Yum Yum Donuts Shop Franchise #9038-D

**NEW OWNER:** Elizabeth Gomez Rubio

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1107 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 09/01/2024 - 08/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

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**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 08/14/2024**

**\*Permit condition: 1. Facility must submit plans to DEH Plan Check by 10/14/2024 to install a preparation sink inside facility. Preparation sink must be installed by 02/14/2025. 2. Facility must submit a mechanical hood exemption form for the toaster oven not located under the hood by 09/14/2024 or move toaster oven under the hood.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **8/28/2024**. 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

elizabeth Gomez

Received By: Elizabeth Gomez  
Owner  
Signed On: August 14, 2024