

# 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><br>FA0304471 - PURE STORAGE, INC - FLOOR 4 - BREAK ROOM |                                                | <b>Site Address</b><br>2555 AUGUSTINE DR, SANTA CLARA, CA 95054 | <b>Inspection Date</b><br>08/26/2026    |
| <b>Program</b><br>PR0447325 - LIMITED FOOD SERVICE CAT 3 - FP77         |                                                | <b>Owner Name</b><br>PURE STORAGE, INC                          | <b>Inspection Time</b><br>14:05 - 14:15 |
| <b>Inspected By</b><br>THAO HA                                          | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>ENRIQUE GARCIA                             |                                         |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

Cited On: 08/24/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 08/26/2026**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*Follow up for major violation temperature violation.*

*Upon inspection:*

*Dairy observed to be out at room temperature. Operator provided SOPs and scheduled time logs for cleaning of machine and replacing milk.*

*Per SOPs at times stated on the logs (3.5 hours apart) employee will change nozzle, straw, and replace canister with clean canister and new milk, then initial log.*

*Logs observed to be filled out for the last two days.*

*Major violation has been corrected continue to work on any other violations from routine inspection report.*

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 **9/9/2026**. 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 |

*Enrique Garcia*

**Received By:** Enrique Garcia  
Facilities Supervisor  
**Signed On:** August 26, 2026