

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 FA0255029 - KNIGHT'S CAFE		Site Address 562 BRITTON AV, SUNNYVALE, CA 94086		Inspection Date 09/30/2025		Placard Color & Score GREEN 91		
Program PR0372316 - SCHOOL FOOD SERVICE RISK CAT 2 - FP22			Owner Name KING'S ACADEMY THE		Inspection Time 10:35 - 11:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ROBIN M BREVI				FSC Jose Merales Lopez 01/21/2030

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						
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	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		
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Bag of open flour outside in shed observed to have earwig inside. [CA] Remove all contaminated foods from service and ensure all foods are stored inside the building. Facility may store paper products and chemicals out in back sheds. [COS] Bag of open flour was VC&D.*

K14 - 3 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, 14125(b), 114141

Inspector Observations: *Upright dishwasher measured to have 0ppm chlorine and rinse cycle of 119F. No dishwashing was occurring at time of inspection.*
[CA] *Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Facility shall use 3-comp sink to wash, rinse, and manually sanitize dishes. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

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

Inspector Observations: *Flies observed in kitchen area by back door.*
[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Keep back door closed to prevent flies or install screen door to prevent entry of vermin.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Milk	1 door under counter cooler by server area	39.00 Fahrenheit	
Cut melon	Ice bath by service window	44.00 Fahrenheit	Per employee stocked for 4 hours(9:30AM-1:15PM) and discarded at 1:15PM after lunch service.
Whipped cream	2 door under counter cooler in server area	41.00 Fahrenheit	
Cheese crumble	Walk in cooler	40.00 Fahrenheit	
Spaghetti and tomato sauce	Upright warmer in service line middle	144.00 Fahrenheit	Per employee hot foods are removed from upright warmer for lunch and then discarded at the end of lunch at 1:15PM.
Meat balls	Upright warmer in kitchen area	145.00 Fahrenheit	
Yogurt	1 door upright in service area	40.00 Fahrenheit	
Cut tomatoes	2 door upright cooler in kitchen	47.00 Fahrenheit	Per employee just cut and used for prepping sandwiches and salads.
Spaghetti and tomato sauce	Upright warmer in service line left	136.00 Fahrenheit	Per employee hot foods are removed from upright warmer for lunch and then discarded at the end of lunch at 1:15PM.
Turkey	Ice bath	100.00 Fahrenheit	Per employee turkey removed form oven about 1 hour prior
Milk	1 door under counter cooler in kitchen	38.00 Fahrenheit	
Yogurt parfait	Ice bath by service window	45.00 Fahrenheit	Per employee stocked for 4 hours(9:30AM-1:15PM) and discarded at 1:15PM after lunch service.
Yogurt parfait	Ice bath by service window	48.00 Fahrenheit	Per employee stocked for 4 hours(9:30AM-1:15PM) and discarded at 1:15PM after lunch service.
Sliced cheese	Walk in cooler	40.00 Fahrenheit	
Sliced cheese block	2 door upright cooler in kitchen	42.00 Fahrenheit	
Cut tomatoes	salad bar	44.00 Fahrenheit	
Pooled eggs	Walk in cooler	41.00 Fahrenheit	
Salad dressing	2 door upright cooler in kitchen	40.00 Fahrenheit	
Corn	salad bar	40.00 Fahrenheit	
Chicken salad	1 door grab n go cooler in service area	40.00 Fahrenheit	
Spaghetti and tomato sauce	Upright warmer in service line right	138.00 Fahrenheit	Per employee hot foods are removed from upright warmer for lunch and then discarded at the end of lunch at 1:15PM.
Turkey	Out of oven	167.00 Fahrenheit	
Whole ham	2 door upright cooler in kitchen	40.00 Fahrenheit	

Overall Comments:

Email: Robin@epicurean-group.com

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 **10/14/2025**. 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

Kin B.

Received By: Robin M Brevi
General Manager

Signed On: September 30, 2025