

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
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OFFICIAL INSPECTION REPORT

Facility FA0273089 - ICE SPLASH		Site Address 2475 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 05/21/2025	
Program PR0412945 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LILY SONG		Inspection Time 14:40 - 16:00
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By LILY	FSC Not Available		

Placard Color & Score
GREEN
73

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				N
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			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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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, 14125(b), 114141

Inspector Observations: 1. (MAJOR): Staff manually ware-washed cup with soap and water at the front dump sink and skipped sanitizing method.

[CA]: 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 at designated 3 compartment sink.

[COS]: Staff re-washed and sanitized cup at the 3 compartment sink with 100 PPM of Chlorine sanitizer.

2. REPEAT VIOLATION (MINOR):

Accumulation of grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *REPEAT VIOLATION*

1. Food safety manager certificate not provided.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

REPEAT VIOLATION

2. Food handler training not provided.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

1. At the front hand sink, single use towels were not provided.

[CA]: Hand sink stations shall be provided with single use towels and soap in dispensers at all times.

[SA]: Staff provided roll of single use towels at the hand sink outside of dispenser.

2. At the front hand sink and restroom hand sink, soap was not stored in dispenser.

[CA]: Hand soap shall be provided in permanently installed dispensers.

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

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Inspector Observations: REPEAT VIOLATION:

1. Dead cockroaches observed in the following areas:

-2 underneath 3 comp sink

-2 underneath convection ovens

No live activity observed after thorough inspection of the facility. Per Owner, facility does not receive professional pest control services. Owner stated cockroaches are old.

[CA]: The premises of each food facility must be maintained free of vermin. Ensure food and food contact surfaces are protected from possible contamination at all times. Specialist recommends obtaining a professional pest control company for routine services.

2. Small flies observed in the following:

-underneath prep sink

-within the dry storage area

-in the cabinet near floor sink at the front prep line

[CA]: Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Open bags of dry food observed in the shelves at the front prep line.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *REPEAT VIOLATION*

Accumulation of debris and food residue on the the nonfood contact surface areas of all frozen yogurt machines including the sides and underneath of the machines.

[CA]: Routinely clean and sanitize mentioned areas so it is kept free of accumulated dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *REPEAT VIOLATION*

1. Missing Chlorine sanitizer testing method.

[CA]: Provide a testing method for Chlorine sanitizer. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds. Specialist discussed proper sanitizing with staff.

2. Missing

sink basin drain stopper.

[CA]: Provide drain stopper for 3 compartment sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Clean utensils/equipment such as blenders stored next to front hand sink. Hand sink does not have splash guard.

[CA]: Food contact surfaces shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of debris on floors underneath equipment throughout the front prep line.

[CA]: Clean noted area and maintain floors clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	mop sink	120.00 Fahrenheit	
water	hand sink front	100.00 Fahrenheit	
water	hand sink restroom	100.00 Fahrenheit	
frozen yogurt	2 door freezer	3.30 Fahrenheit	
heavy whipping cream	3 door reach in	37.00 Fahrenheit	
water	prep sink	128.00 Fahrenheit	
milk tea	under counter cooler	39.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0156848.

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 **6/4/2025**. 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.

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: David
Staff

Signed On: May 21, 2025