

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 FA0207454 - PEET'S COFFEE & TEA @2035		Site Address 2035 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 11/27/2024		Placard Color & Score YELLOW 68		
Program PR0307333 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name PEET'S COFFEE, INC		Inspection Time 14:25 - 16:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By TYREN COSARE & EDDIE (PHONE)				FSC Eduardo Miranda 5/17/28

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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							
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found ONLY hand wash station in back prep area blocked by an AC device. Hand wash station water line is currently connected to an AC unit (Ocean Aire). Per operator, facility is having issues with AC unit and is temporary using this device to help facilitate air. [CA] Hand wash station shall be accessible at all times. [SA] Operator is opting to use warewash sink as a means to temporary wash hands until repairs are made to AC unit.

Follow-up By
01/27/2025

****Operator directed to write a standard of operation (SOP) procedure.****

Note: Operator stated, facility gained approval from City of San Jose Planning, Building and Code Enforcement on 11/25/24.

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

Inspector Observations: Measured a carton of milk holding at 53F on counter top at coffee station. Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration unit.

Follow-up By
12/04/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Found a container of milk sitting in customer self-service area. Per operator, PHFs under time as a public health control (TPHC). Observed a sticker on bottom of container indicating Thursday, however when operator was asked how PHFs were time marked, they said timer, but timer was not turned on at the window service area. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator directed to turn on timer for PHFs under TPHC.

Follow-up By
12/04/2024

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: Observed facility actively warewash dishes in dish machine. Measured 0ppm chlorine. Operator stated chlorine container is out of solution. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Operator directed to conduct final step of sanitizing at warewash sink. Measured quat concentration in sani bucket at 200ppm.

Follow-up By
12/04/2024

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
chlorine	dish machine	0.00 Fahrenheit	SA- Operator directed to sanitize at warewash sink.
milk	counter top	53.00 Fahrenheit	for less than 4 hours. COS-Relocate to refrigeration unit.
sandwich	1 door upright	39.00 Fahrenheit	
beverage	grab n go	36.00 Fahrenheit	
milk	2 door upright	31.00 Fahrenheit	
milk	1 door reach in	37.00 Fahrenheit	
quat	sani bucket	200.00 Fahrenheit	
warm water	handsink (front, 2RR)	100.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
milk	1 door reach in	35.00 Fahrenheit	
milk	grab n go self-service	56.00 Fahrenheit	under time as a public health control (TPHC), however timer was not turned on.
sandwich	2 door upright freezer	9.70 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

Photo's taken on site.

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 **12/11/2024**. 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: Tyren Cosare
Shift Lead

Signed On: November 27, 2024