

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 FA0253399 - CLOCKTOWER COFFEE		Site Address 205 E MIDDLEFIELD RD, MOUNTAIN VIEW, CA 94040		Inspection Date 03/10/2026		Placard Color & Score GREEN 80		
Program PR0368940 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CLOCK TOWER COFFEE RO.		Inspection Time 13:30 - 14:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Not Available

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						S
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		N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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	X	
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	X	
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	X	
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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Facility FA0253399 - CLOCKTOWER COFFEE		Site Address 205 E MIDDLEFIELD RD, MOUNTAIN VIEW, CA 94043	Inspection Date 03/10/2026
Program PR0368940 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name CLOCK TOWER COFFEE ROASTING LL	Inspection Time 13:30 - 14:45
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *At the self-service counter, measured half & half in container at 68F. Per PIC, container was refilled less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC changed out the container of half & half. Ensure that container is able to keep foods at 41F or below.*

Minor Violations

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

Inspector Observations: *1) Facility lacks active Food Safety Certificate. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

2) Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

Inspector Observations: *Observed numerous flies near the front entrance and a few inside the kitchen area. [CA] The premises of a food facility shall be maintained free of vermin and other non-disease carrying insects.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed toaster stored adjacent to the handwash sink and directly under the paper towel dispenser. [CA] Food and food contact surfaces shall be stored away from the handwash sink to prevent splash contamination.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed the use of induction cooker in the kitchen without a ventilation hood. Per PIC, eggs are cooked on the induction cooker. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Approval for the induction cooker and exemption from mechanical ventilation must be approved by this Department.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed facility front and back door are kept propped open. [CA] Keep facility doors closed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
steamed milk	1-door under counter	108.00 Fahrenheit	Recently prepared.
water	handwash sink (restroom)	100.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
soup	soup well	146.00 Fahrenheit	
raw shell eggs	2-door upright cooler	41.00 Fahrenheit	
ambient	2-door upright freezer	10.00 Fahrenheit	
milk	3-door upright cooler	41.00 Fahrenheit	
milk	1-door under counter	41.00 Fahrenheit	
half & half	self-service counter	68.00 Fahrenheit	Per employee, refilled less than 1 hour prior.
water	3-compartment sink	120.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	

Overall Comments:

Observed facility is currently conducting non-prepackaged food preparation including preparing hard-boiled eggs from raw on an induction cooker and reheating frozen soup inside a soup well. Under the current permit category, facility is only approved for sale of prepackaged goods and is not approved for conducting on-site food preparation. Facility shall discontinue cooking of hard-boiled eggs and soup. (Facility lacks a dedicated ventilation hood for cooking.)

Contact district specialist (kathy.vo@deh.sccgov.org) to discuss means of compliance. The permit category will be adjusted upon review.

*** Discussed that frozen soup must be able to reach an internal temperature of 165F within 2 hours.**

*** Facility roasts coffee on-site and lacks a dedicated ventilation hood. Per PIC, facility has had coffee roaster since initial opening. Permit condition for equipment to be added upon review.**

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 3/24/2026. 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

Received By: Maria Cerqueda
Assistant Manager

Signed On: March 10, 2026