OFFICIAL INSPECTION REPORT

Owner Name: SANJO TOPPS CORP
Facility Name: TOPPINGS TREE RESTAURANT
Site Address: 1171 HOMESTEAD RD 150, SANTA CLARA, CA 95050
Program: PR0392296 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11

Inspected By: MELISSA GONZALEZ
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: JESUS ZAPANTA

Major Risk Factors and Interventions Violations:
K08M - 8 Points - Improperly using time as a public health control procedures & records - Applicable Section(s):114000
Inspector Observations: Fried Turon (fried banana in lumpia wrapper) and babingka (rice cake) with salted egg and parmesan cheese left out at room temperature. Per PIC, food items are usually left out at room temperature throughout the day. [CA] These food items are considered potentially hazardous foods and shall be either under temperature control or time as a public health control. time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food. Inspectors point out that food items should be under temperature control for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:
(1) The food shall be marked or otherwise identified to indicate the time that is four hours past the time that the food is removed from temperature control.
(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time that the food is removed from temperature control.
(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request

[SA] Facility is only open from 11:00 to 3:00pm. Ensure food leftover is discarded at 3:00pm and utilize TPHC going forward. TPHC Handout provided. Implement TPHC on items and train employees

Comply by 05/20/2018

Minor Risk Factors and Interventions Violations:
K06 - 3 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)
Inspector Observations: Two out of three handsinks in food prep area lack supply of papertowels in dispenser. [CA] Provide supply of single-use papertowels in wall mounted dispenser at all times. [COS] Employee re-filled papertowels.

Corrected on 05/17/2018

K14 - 3 Points - Food contact surfaces unclean and unsanitized - Applicable Section(s):113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141
Inspector Observations: Ice scoop and tray for shaved ice has accumulate black-mold like substance. Also, upper surfaces of ice machine has black-mold like accumulated substance. [CA] Clean and sanitize food contact surfaces on regular basis. [SA] PIC removed tray and scoop to be cleaned and sanitized. Ice machine will be done tonight.

Good Retail Practices Violations:
K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)
Inspector Observations: Boxes of chicken stored in between boxes of pork. [CA] Store foods in manner that prevents potential contamination, such as storing raw animal origin foods in order of cooking temperature. (i.e. top to bottom: shellfish, pork, beef, and chicken (including raw shelled eggs.)

K9 - 2 Points - Toxic substantances improperly identified, stored, used - Applicable Section(s):114254, 114254.1, 114254.2
Inspector Observations: Two spray bottles of chemicals stored on top of water heater unlabeled. [CA] Label containers of chemicals as to contents with common name.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s):114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)
Inspector Observations: Boxes of raw shelled eggs and buckets of food stored directly on floor in walk in cooler. [CA] Store foods at least six inches above the floor on approved NSF/ANSI shelving.
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 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: Food prep unit has accumulated food debris inside and outside of equipment. [CA] Clean and maintain equipment in good condition.

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

Inspector Observations: Scoops in food storage containers are not stored with handles up. [CA] Store utensils and equipment in a manner that prevents contamination, such as scoops with handles up.

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s): 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: One light is inoperable and one light is missing in exhaust ventilation. [CA] Replace and provide adequate lighting in exhaust hood.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices - Applicable Section(s): 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1.) Drain pipes of food prep sink and 3 comp sink extends into floor sink. [CA] Provide one inch air gap between end of drain pipes and floor rim of floor sink to prevent sewage back up into equipment.

2.) Food prep sinks have leaks: one in drain pipe and the other one on faucet. [CA] Repair leaks and maintain plumbing pipes and fixtures in good repair.

K45 - 2 Points - Inadequate floors, walls, ceilings: built, maintained, clean - Applicable Section(s): 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulated food debris on floors of walk in cooler. Also, accumulated grease on floors and walls next to water heater. [CA] Clean and maintain floors, walls, and ceiling in good condition.

Performance Based Inspection Questions:
Satisfactory - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Satisfactory - Proper hot and cold holding temperatures.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>quaternary ammonium sanitizer</td>
<td>3 comp sink</td>
<td>200.00 PPM</td>
<td></td>
</tr>
<tr>
<td>sliced tomatoes</td>
<td>cold prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>walk in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw shelled eggs</td>
<td>walk in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>rice</td>
<td>rice cooker</td>
<td>160.00 Fahrenheit</td>
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<tr>
<td>hot water</td>
<td>food prep sinks (2)</td>
<td>128.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>all handsinks (3)</td>
<td>103.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>3 comp sink</td>
<td>128.00 Fahrenheit</td>
<td></td>
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</tbody>
</table>

Overall Comments:

FSC
Jesus Zapanta
ServSafe
Cert# 15376911
Exp. 7/26/22

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 5/31/2018. 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.
Facility ID: FA0265657
Inspection Date: 05/17/2018
Inspection Time: 12:15-13:40

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Legend:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Jesus Zapanta
Signed On: May 17, 2018