



OFFICIAL INSPECTION REPORT

Owner Name: DMNLUONG INVESTMENT, LLC
Facility Name: GREEN BAKERY & CAFE
Site Address: 692 FREMONT AV, LOS ALTOS, CA 94024
Program: PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10

Facility ID: FA0201657
Inspection Date: 05/09/2018
Inspection Time: 13:00-14:45

Inspected By: MAHLON EZEHOA
Inspection Type: LIMITED INSPECTION
Consent to Inspect Granted By: DANNY NGUYEN

Pictures Taken

Major Risk Factors and Interventions Violations:

K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s):113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *FPK06M-OBSERVED LACK OF PAPER TOWELS AT THE FRONT HAND WASH SINK [CA] PAPER TOWELS SHALL BE PROVIDED FOR HAND WASHING. [COS] PAPER TOWELS WERE REFILLED*

Corrected on
05/09/2018

OBSERVED REAR HAND WASH SINK NEXT TO THE HIT WATER HEATER FILLED WITH VARIOUS ITEMS OBSTRUCTING THE USE OF THE SINK. [CA] HAND WASH SINKS MUST BE ACCESSIBLE AT ALL TIMES. [COS] ITEMS WERE REMOVED FROM SINK.

K14M - 8 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: *MEASURED THE WARE WASH MACHINE AT 0 PPM CHLORINE. [CA] WARE WASHING MACHINE SHALL HAVE AT LEAST 50 PPM CHLORINE SANITIZER. [SA] PIC ADVISED THAT MANUAL SANITIZING WILL BE CARRIED OUT WITHIN THE 3 COMPARTMENT SINK*

Comply by
05/12/2018

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Minor Risk Factors and Interventions Violations:

K23 - 3 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

Inspector Observations: *OBSERVED FRUIT FLIES THROUGHOUT THE FACILITY. [CA] FACILITY SHALL BE KEPT FREE OF VERMIN*

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)

Good Retail Practices Violations:

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: *FPK35-OBSERVED PROPANE TANK HOOKED UP TO WOK BURNER [CO] PERSON IN CHARGE WAS INSTRUCTED TO EQUIPMENT FROM FACILITY. PERSON IN CHARGE REMOVED EQUIPMENT AND PROPANE TANK FROM FACILITY*

-THE UNDER COUNTER DISH WASHER INSTALLED WAS NOT PERMITTED DURING PLAN CHECK [CA] SUBMIT EQUIPMENT PLAN, CUT SHEET FOR EQUIPMENT

- OBSERVED PERSONAL FISH TANK ON THE UTENSILS SHELF [CO] FISH TANK SHALL NOT BE PLACED ON UTENSILS SHELF. STAFF COMPLIED AND RELOCATED FISH TANK TO A NON FOOD AREA

-DEEP FRYER WITHOUT A HOOD SEEN AT THE KITCHEN [CO] PERSON IN CHARGE WAS INSTRUCTED TO REMOVE EQUIPMENT FROM THE KITCHEN. EQUIPMENT WAS REMOVED FROM KITCHEN.

PANINI GRILL OBSERVED AT THE KITCHEN IS NOT IN USE [CA] EQUIPMENTS NOT USED FOR FOOD PREP SHALL BE REMOVED FROM KITCHEN

NOTE: BLODGETT OVEN AT THE SHALL ONLY BE USED WITH GREASE EMITTING FOODS.

Performance Based Inspection Questions:

N/A

Measured Observations:

N/A

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Overall Comments:

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 **5/23/2018**. 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.

Legend:

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



Received By: DANNY NGUYEN
MANAGER

Signed On: May 09, 2018