



## OFFICIAL INSPECTION REPORT

<b>Owner Name:</b> SHAKE UP CAFE AND JUICE BAR, LLC	<b>Facility ID:</b> FA0277124
<b>Facility Name:</b> SHAKE UP	<b>Inspection Date:</b> 03/06/2018
<b>Site Address:</b> 610 NEWHALL DR, SAN JOSE, CA 95110	<b>Inspection Time:</b> 13:30-15:00
<b>Program:</b> PR0418791 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	

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<b>Inspected By:</b> LAWRENCE DODSON	<input type="checkbox"/> Pictures Taken
<b>Inspection Type:</b> ROUTINE INSPECTION	
<b>Consent to Inspect Granted By:</b> ANTHONY YOUNG	

### Major Risk Factors and Interventions Violations:

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:** *Employee skips sanitization step during manual dishwashing.[CA]Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, then washed, rinsed sanitized, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal of water for sanitizing solution. Manual warewashing shall be at 100 ppm. [SA] Operator will re-wash all dishes that have not been properly washed, rinsed and sanitized.*

Corrected on  
03/06/2018

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

**Inspector Observations:** *Presence of rodent droppings on open bags of food containers.[CA]A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). Remove rodent droppings. Clean and sanitize all affected surfaces [SA] Operator discarded all contaminated containers and cleaned and sanitized storage area. Provide pest control invoices to your district inspector.*

Corrected on  
03/06/2018

### Minor Risk Factors and Interventions Violations:

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification - Applicable Section(s):

**Inspector Observations:** *Repeat Violation: The food safety certificate has expired.[CA]Facilities serving food shall have a valid FSC available at all times. Proof of a certified owner or employee shall be provided within 30 days.*

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

**Inspector Observations:** *Lack of paper towel in dispenser at the handwash sink in the rear food prep area. [CA]Provide single use paper towels in dispenser at handwash station at all times.*

*Lack of soap in dispenser at the handwash sink in the rear food prep area.[CA]Provide liquid handsoap in a dispenser at handwash sink.*

*Handwash sink at storage area being used improperly for purposes other than handwashing.[CA]Handwash sink is to be used for handwashing only.*

### Good Retail Practices Violations:

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

**Inspector Observations:** *Boxed food stored directly on the floor.[CA]Food shall be stored at least 6 inches above the floor to prevent contamination.*

*Open bulk food not stored in sealed container.[CA]Store open bulk foods in approved NSF containers with tight fitting lids. Food stored directly on the floor.[CA]Food shall be stored at least 6 inches above the floor to prevent contamination.*

K32 - 2 Points - Food improperly labeled & not honestly presented - Applicable Section(s):114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Bottled soy beverage does not bear a label that complies with the labeling requirements. [CA]All prepackaged foods must have labels detailing facility name, address, name of products, and product active ingredients.*

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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:** *Re-used cardboard (from shipping boxes) used to line shelves/floors.[CA]Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing - Applicable Section(s):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:** *Unused self-service refrigerator stored in the facility.[CA]Remove unused equipment from facility.*

*The storage room is unorganized and cluttered.[CA]Storage room shall be kept organized and clutter free.*

*Mop not stored in a position that allows to be air dried.[CA]After use, mops shall be placed in a position that allows them to air dry without soiling walls equipment or supplies.*

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

**Inspector Observations:** *Missing/broken/unapproved ceiling panel in storage area[CA]Replace/repair ceiling panels with approved panels that have smooth and cleanable surface.*

*Excessive debris/rubbish on the floor under equipment.[CA]Thoroughly clean excessive debris under cooking equipment and maintain in a sanitary manner.*

## Performance Based Inspection Questions:

Satisfactory - Proper eating, tasting, drinking or tobacco use in food preparation area.

Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

## Measured Observations:

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	hand wash sink	100.00 Fahrenheit	
preparation refrigerator	service area	40.00 Fahrenheit	
2 door refrigerator	kitchen	39.00 Fahrenheit	
sanitizer concentration	3 compartment sink	0.00 PPM	no sanitizer available in facility at time of inspection
hot water	3 compartment sink	120.00 Fahrenheit	

## Overall Comments:

**Repeat Violation:** *The food safety certificate has expired.[CA]Facilities serving food shall have a valid FSC available at all times. Proof of a certified owner or employee shall be provided within 30 days*

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 **3/20/2018**. 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:** Anthony Young  
Employee  
**Signed On:** March 06, 2018