

**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 Fax (408) 298-6261 www.ehinfo.org



**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> 03/08/2018
<b>Site Address:</b> 610 NEWHALL DR, SAN JOSE, CA 95110	<b>Inspection Time:</b> 13:15-14:00
<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> FOLLOW-UP INSPECTION	
<b>Consent to Inspect Granted By:</b> CHAZEL OLLER	

**Major Risk Factors and Interventions Violations:**

Cited On: 03/06/2018

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

Cited 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:**

N/A

**Good Retail Practices Violations:**

N/A

**Performance Based Inspection Questions:**

N/A

**Measured Observations:**

N/A

**Overall Comments:**

**Follow up inspection conducted. Major violations, 14M and 23M, from the most recent inspection have been corrected. Facility has cleaned and sanitized storage room and has sanitizer available for warewashing.**

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 **3/22/2018**. 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.

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**Legend:**

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



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**Received By:** Chazel Oller  
manager  
**Signed On:** March 08, 2018