

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 FA0201657 - GREEN BAKERY & CAFE		Site Address 692 FREMONT AV, LOS ALTOS, CA 94024	Inspection Date 07/12/2019
Program PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name DMNLUONG INVESTMENT, L	Inspection Time 15:30 - 16:30
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By PING KONG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/12/2019

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Found hot water at 78f at the 3 compartment sink. [ca] provide hot water at 120f minimum. sa: the facility is now closed. if an inspection is needed on the weekend, please call Priscilla (supervisor) today at 408-918-3433 and the fee for tomorrow will be \$393 per hour minimum one hour.

Minor Violations

Cited On: 07/12/2019

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

Inspector Observations: Found no food safety certificate. [ca] within 2 weeks, provide proof of class registration or provide the food safety certificate.

Cited On: 07/12/2019

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Found an employee drink near the service refrigerator without a lid. [ca] provide a lid. cos

Cited On: 07/12/2019

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

Inspector Observations: Found a box with vegetables stored on the floor in the kitchen. [ca] keep the food 6 inches above the floor.

Cited On: 07/12/2019

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found the ice machine black plastic interior flap with mold like substance. [ca] clean and sanitize this part. note: if it cannot be taken out to wash, empty the ice machine prior to cleaning.

Cited On: 07/12/2019

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: Found raw wood being used to place the toaster oven on, in the kitchen. [ca] Remove the raw wood.

Found cloth pieces being used to cover the herbs in the reach in refrigerator. [ca] do not use cloth to cover the herbs. note: may use aluminum paper, wax paper or food grade washable lid.

Cited On: 07/12/2019

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Found a couple of wiping cloths stored on the counters in the kitchen. [ca] keep the wiping cloths in a sanitizing solution.

OFFICIAL INSPECTION REPORT

Facility FA0201657 - GREEN BAKERY & CAFE	Site Address 692 FREMONT AV, LOS ALTOS, CA 94024	Inspection Date 07/12/2019
Program PR0300968 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DMNLUONG INVESTMENT, LLC	Inspection Time 15:30 - 16:30

Cited On: 07/12/2019

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: Found 2 mops inside the mop bucket. [ca] hang the mops to air dry.

Cited On: 07/12/2019

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Found the floor sink near the ice machine with excessive mold. [ca] clean the floor sink more frequently.

Measured Observations

N/A

Overall Comments:

Follow up inspection from this morning as the facility was found without hot water (120f) at the the 3 compartment sink.

findings: The water heater was serviced and the hot water is not at 120f minimum at the 3 compartment sink.

ok to operate.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **7/26/2019**. 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: Son Vo
Partnership
Signed On: July 12, 2019