OFFICIAL INSPECTION REPORT

Facility: FA0269567 - TOPPINGS TREE RESTAURANT
Site Address: 1171 HOMESTEAD RD 150, SANTA CLARA, CA 95050
Inspection Date: 02/27/2020

Program: PR0392296 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Owner Name: SANJO TOPPS CORP
Inspection Time: 12:05 - 13:20

Inspected By: MELISSA GONZALEZ
Consent By: ROBERTO ZAPANTA
Inspection Type: FOLLOW-UP INSPECTION

Comments and Observations

Major Violations

Cited On: 02/26/2020
K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/27/2020

Cited On: 02/26/2020
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/27/2020

Cited On: 02/26/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 02/27/2020. See details below.

Inspector Observations:

- Observed 15+ live cockroaches in ceiling tiles above walk in cooler.
- Observed several live cockroaches in between metal brackets and electric box in water heater.
- Observed heavy accumulation of cockroach feces in areas where cockroach activity found.
- PIC stated pest services came out previous day to lay bait for cockroaches and could not spray due to restrictions of chemicals already sprayed previous day.

[CA] Food facilities shall be kept free of vermin such as cockroaches. The following corrective actions shall be taken to eliminate and prevent infestations:
- Clean up dead cockroaches and sanitize all floors and food contact surfaces affected.
- Contact licensed pest control services to eliminate cockroaches.
- Clean up all dead cockroaches and sanitize affected areas after service. Seal all remaining cracks, crevices, and holes to prevent vermin entry.
- Ensure there is NOT one live cockroach observed and contact district specialist for re-inspection.
- Facility is to remain closed until specialist has conducted inspection and approve facility to re-open.
- Provide all recent pest control service reports at follow up inspection. Maintain all pest service reports at facility for review upon request during inspections.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection conducted to verify elimination of cockroach infestation and provide supply of hot water at 3 comp warewash sink & handsinks

Observations:
- * K14: Ice machine is cleaned and sanitized to sight. Violation corrected
- * K21: Hot water restored at handsink in front food prep area, hot water measured at 108F. Waste pipe at handsink has also been repaired. Hot water also restored at 3 comp warewash sink, hot water measured at 123F. Facility will be replacing current hot
OFFICIAL INSPECTION REPORT

Facility: FA0265657 - 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
Owner Name: SANJO TOPPS CORP
Inspection Date: 02/27/2020
Inspection Time: 12:05 - 13:20

water heater, like-for-like. Should facility not be able to provide warm water of 100F at 3 comp sink and handsink, facility shall self-close until restored. Major violation corrected, however minor still stands.

* K23: Observed 15+ live cockroaches in ceiling tiles above walk in cooler hot water heater. Observed several live cockroaches in between metal brackets and electric box in water heater. Observed heavy accumulation of cockroach feces in areas where cockroach activity found. PIC stated pest services came out previous day to lay bait for cockroaches and could not spray due to restrictions of chemicals already sprayed previous day.

- Infestation appears to remain present in ceiling above walk in cooler and around hot water heater. No other activity or evidence found other areas.

* K44: Facility sealed majority of holes, cracks and crevices from previous report. Continue to seal around plumbing inlets behind dish machine, electrical outlets in food prep area, and between wall, floor and ceiling junctions surrounding walk in cooler and heater.

* Facility is to remain closed until vermin infestation is eliminated. Facility cannot re-open and must remain closed until the corrective actions directed in K23 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If additional re-inspections need to be conducted, then there will be a $219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of $493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Aleli Crutchfield at (408) 918-3460 for re-inspection. Next inspection will be billed at $219/hr at a minimum one hour charge.

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 3/12/2020. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PIB] 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: ROBERTO ZAPANTA
Signed On: February 27, 2020