

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

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: 11/14/2017
Inspection Time: 09:45-11:45

Inspected By: MAHLON EZEHOA
Inspection Type: ROUTINE INSPECTION
Consent to Inspect Granted By: PING KONG

Pictures Taken

Major Risk Factors and Interventions Violations:

No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:

K14 - 3 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: FPK14-CUPS OBSERVED STORED ON THE HAND WASH SINK DRAINBOARD [CO] DO NOT STORE CUPS ON HAND WASH SINK DRAINBOARD

-ICE SCOOPS SEEN STORED ON ICE IN ICE MACHINE [CO] STORE ICE SCOOPS ON A CLEAN CONTAINER NOT ON ICE MEANT FOR CONSUMPTION

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)

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Good Retail Practices Violations:

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

Inspector Observations: FPK40-THREE USED WIPING CLOTHS ARE STORED ON THE FRONT AND REAR COUNTERS [CO] STORE USED WIPING CLOTHS IN SANITIZING SOLUTION

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1 114185.3 (d-e))

Performance Based Inspection Questions:

Satisfactory - Proper hot and cold holding temperatures.

Satisfactory - Adequate handwash facilities: supplied or accessible.

Measured Observations:

N/A

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 **11/28/2017**. 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



Received By: PING KONG
MANAGER
Signed On: November 14, 2017