

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 FA0264405 - CADENCE DESIGN SYSTEMS		Site Address 2655 SEELY AV, SAN JOSE, CA 95134		Inspection Date 10/09/2025		Placard Color & Score GREEN 92		
Program PR0389858 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CADENCE DESIGN SYSTEMS		Inspection Time 11:20 - 13:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By OSCAR				FSC Luis Villagrana 08/23/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water in the employee restroom reached a maximum of 72°F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Small flies were observed under the garbage disposal by the three compartment sink and in the dry storage room. No adulteration of food or food contact surfaces was observed.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Provide pest control as necessary.

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

Inspector Observations:

The walls in the warewash room are beginning to detach.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	130.00 Fahrenheit	
Water	Handwash Sinks - Kitchens	100.00 Fahrenheit	
Calzone - Cooked	Final Cook	168.00 Fahrenheit	
Rice	Hot Hold Box - Pizza	155.00 Fahrenheit	
Soup	Soup Warmer - Deli	150.00 Fahrenheit	TPHC
Chicken Breast - Parcooked	1/3 Hotel Pan on Flat Grill - The Grille	70.00 Fahrenheit	
Beef	Walk in Cooler	35.00 Fahrenheit	
Lamb	Walk in Cooler	33.00 Fahrenheit	
Beef Burger - Cooked	Final Cook	170.00 Fahrenheit	
Water	Dishwasher	160.00 Fahrenheit	
Water	Handwash Sink - Restroom	70.00 Fahrenheit	
Rice	Steam Table - Pacific Rim	140.00 Fahrenheit	TPHC
Fries	Lowboy Freezer - The Grille	10.00 Fahrenheit	
Calzone - Parcooked	Hot Hold Cabinet - Pizza	156.00 Fahrenheit	
Raw Beef Burger	Drawer Cooler - The Grille	40.00 Fahrenheit	

Overall Comments:

Notes:

- Observed a separate cafe called "Wifi Cafe" that does not have its own permit. Further evaluation will be conducted for scope of SR0867214 & SR0867321. A Facility Evaluation Application may be required.

- Facility uses TPHC for all food during service. TPHC written procedures to be emailed to DEH staff.

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- PIC inquired about cooking outside for clients. PIC described setting up a tented booth with a vertical broiler. Informed PIC the practice is not permitted and that any outdoor activities is limited to cooking food only. Any prepping such as cutting, slicing, seasoning, marinating, or other action like serving must be done in an approved food facility. DEH staff told PIC they may want to obtain a Mobile Food Facility to serve from outside of this permitted kitchen. Plan check unit is available Monday- Friday from 7:30 - 10:00 am. They may also schedule a meeting with our plan check unit.

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 **10/23/2025**. 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: Oscar
Executive Chef
Signed On: October 09, 2025