

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 FA0211720 - COMPASS GROUP @ INTEL RNB		Site Address 2200 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 09/15/2025		Placard Color & Score GREEN 88		
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 10:25 - 12:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ALISSA HENDERSON				FSC Ronald Chan 2/17/2028

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						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0211720 - COMPASS GROUP @ INTEL RNB		Site Address 2200 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name COMPASS GROUP USA, LLC	Inspection Time 10:25 - 12:55
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Upright warmer by office measured to have:

-Shrimp at 122F

-Chicken cordon blue at 132F

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Per chef, PHFs were cooked or reheated within the last hour for lunch service. Operator reheated PHFs into oven to reheat to 165F and shall be returned to upright warmer. Upright warmer setting was turned up.

Minor Violations

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

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

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Yogurt	Catering walk in	42.00 Fahrenheit	
Turekey	Middle walk in cooler	41.00 Fahrenheit	
Egg salad	Catering walk in	38.00 Fahrenheit	
Sheparads pie	2 door upright warmer	155.00 Fahrenheit	
Cheese	drawer in corner of grill area	40.00 Fahrenheit	
Mashed potatoes	2 door upright warmer	164.00 Fahrenheit	
tofu	Left walk in cooler	41.00 Fahrenheit	
Spinach and garlic	Upright warmer at cookline	143.00 Fahrenheit	
Ricotta cheese	Left walk in cooler	40.00 Fahrenheit	
Milk	Pass through 1 door cooler	38.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Pooled eggs	Prep cooler at grill	41.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Cooked chicken	Right upright warmer by office	164.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw beef	Right walk in cooler	39.00 Fahrenheit	
Shepards Pie	Right upright warmer by office	149.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken Cordon Blue	Left upright warmer by office	132.00 Fahrenheit	
Shrimp skewers	Left upright warmer by office	122.00 Fahrenheit	
Rinse cycle	Upright dishwasher kitchen	170.00 Fahrenheit	
Rice	Middle walk in cooler	54.00 Fahrenheit	Per operator cooked today 1.5 hours prior
Cut tomatoes	Drawers under griddle	40.00 Fahrenheit	
Potato soup	Ice bath	139.00 Fahrenheit	Per employee just added soup to ice bath to start cooling
Sweet potato mashed	Left upright warmer by office	136.00 Fahrenheit	
Raw fish	Right walk in cooler	40.00 Fahrenheit	
Hamburger pattie	drawers under grill	39.00 Fahrenheit	
Rinse cycle	Upright dishwasher warewash room	170.00 Fahrenheit	
Chicken	Upright warmer at cookline	139.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0211720 - COMPASS GROUP @ INTEL RNB	Site Address 2200 MISSION COLLEGE BL, SANTA CLARA, CA 95054	Inspection Date 09/15/2025
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COMPASS GROUP USA, LLC	Inspection Time 10:25 - 12:55

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 9/29/2025. 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: Ronald C.
Chef

Signed On: September 15, 2025