

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 FA0240277 - ALTERA CAFE		Site Address 101 INNOVATION DR B3, SAN JOSE, CA 95134	Inspection Date 12/22/2025
Program PR0340343 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name COMPASS GROUP USA, LLC	Inspection Time 10:00 - 12:00
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By ERIN MCKELVEY	



Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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

Inspector Observations:

Accumulation of brown/black grease and old food debris observed on the blade of table-mounted can opener.

[CA] Food contact surfaces shall be maintained clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks a method for testing the concentration of quaternary ammonium sanitizer in the three compartment warewashing sink.

Facility lacks a method for testing the temperature of the high temperature sanitizing rinse in the mechanical dishwasher.

[CA] Testing equipment and materials shall be readily available at all times.

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:

1. High temperature mechanical dishwasher observed to be non-functional.

[CA] Repair dishwasher so that it is properly functional prior to the start of operation.

2. Accumulation of grease and food debris underneath and on the sides of cooking equipment at the burger grill area.

[CA] Maintain equipment clean to prevent the attraction of vermin.

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:

Multiple unchained CO2 canisters observed in the side storage room next to the soda syrup dispensers.

[CA] CO2 canisters shall be chained or otherwise secured to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler 1	36.00 Fahrenheit	
ambient	upright freezer - main kitchen	7.00 Fahrenheit	
ambient	three-door grab n' go cooler	40.00 Fahrenheit	
warm water	handwash sink - warewashing area	100.00 Fahrenheit	
warm water	handwash sink - pizza oven area	100.00 Fahrenheit	
hot water	two compartment prep sink	120.00 Fahrenheit	
ambient	three-door prep cooler - pizza oven area	41.00 Fahrenheit	
hot water	one compartment prep sinks - main kitchen	120.00 Fahrenheit	
hot water	mop sink - storage room	120.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
ambient	upright cooler - pizza oven area	40.00 Fahrenheit	
ambient	walk-in cooler 2	38.00 Fahrenheit	
ambient	under-counter coolers - front service	41.00 Fahrenheit	
ambient	prep cooler - front service	39.00 Fahrenheit	
ambient	walk-in freezer	16.00 Fahrenheit	
ambient	upright pass-through cooler	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Aramark @ Altera Semi

NEW OWNER: Aramark Services Inc @ Altera Semi

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$2011.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 12/22/2025*

**Permit condition: N/A*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **1/5/2026**. 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:

- [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: Andrew Scalia
Food Service Director

Signed On: December 22, 2025