

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 FA0254683 - NVIDIA CORPORATION - NTH STREET CAFE		Site Address 2701 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 04/20/2026		Placard Color & Score GREEN 93		
Program PR0371566 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 12:40 - 14:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO				FSC Kristopher Wisdom 07/13/2027

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		

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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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1 door upright reach in by cantina station measured to have:

-Cut tomato salsa at 49F

-Shredded cheese at 48F

-Ambient temperature at 53F

-Guacamole at 48F

[CA] Maintain PHFs at 41F and below for cold holding.

[COS] Per operator PHFs was stocked around 10AM for lunch service. All PHFs in this unit will be discarded by the end of service period (2:00PM)

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) New pizza oven observed. [CA] New cooking equipment shall be submitted to this facility's plan check. Submit at EHinfo.org under the plan check program tab.

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

Inspector Observations: Floor in back area observed to have finish removed. [CA] Repair floor.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Stewed mushrooms	Upright warmer by service area	147.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Salad	Grab n go cooler	39.00 Fahrenheit	
Eggs	Right walk in cooler	40.00 Fahrenheit	
Pasta sauce	Left walk in cooler	41.00 Fahrenheit	
Cheese cake	Pastry display case	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rinse cycle	Upright dishwasher	162.00 Fahrenheit	
White rice	Upright warmer by service area	142.00 Fahrenheit	
Cooked Chicken	Left walk in cooler	52.00 Fahrenheit	Per employee cooked 2 hours prior
Ham	1 door sandwich cooler	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Milk	Coffee dispenser	39.00 Fahrenheit	
Cooked chicken	off of grill	168.00 Fahrenheit	
Cheese	Right walk in cooler	40.00 Fahrenheit	

Overall Comments:

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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 **5/4/2026**. 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.

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: Joe DeBono
Executive Chef

Signed On: April 20, 2026