

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 FA0254781 - DINING COMMONS		Site Address 390 S 8TH ST, SAN JOSE, CA 95112		Inspection Date 09/03/2026		Placard Color & Score GREEN 95		
Program PR0371862 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS GROUP USA, INC		Inspection Time 16:20 - 17:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By SHEYLA				FSC Sheyla Camones 01/13/2028

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						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							
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Some food handler cards are either expired or unavailable upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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. The two door roll in upright cooler is in disrepair and maintaining an internal ambient temperature of 60F.

Note: Pending work order is in place.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. The conveyor high temperature dishwasher in one of the warewash rooms is in disrepair.

Note: Pending work order is in place.

[CA] Keep equipment in good repair. Repair or service the unit.

3. The gasket of the milk dispenser cooler is in disrepair.

[CA] Replace the gasket.

4. The wok grill is leaking from the backside with the water wall.

[CA] Ensure to maintain equipment. Fix the grill so water does not leak onto the floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Alfredo Sauce	Walk in Cooler - Dairy	34.00 Fahrenheit	
Cut Melons	Self-Service Area	41.00 Fahrenheit	TPHC
Chicken	Walk in Freezer - Meat	-10.00 Fahrenheit	IR
Ham Slices	Upright Cooler	39.00 Fahrenheit	
Beans	Walk in Cooler - Meat	40.00 Fahrenheit	
Ham	Walk in Cooler - Meat	40.00 Fahrenheit	
Water	Three Compartment Sink - Warewash Room #2	120.00 Fahrenheit	
Chicken	Walk in Cooler - Loading	40.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Ham	Walk in Cooler - Meat	40.00 Fahrenheit	
Shredded Chicken	Walk in Cooler - Produce	38.00 Fahrenheit	
Fried Tofu	Walk in Cooler - Dairy	33.00 Fahrenheit	
Fries	Upright Freezer	-4.00 Fahrenheit	
Ham Slices	Walk in Cooler - Produce	41.00 Fahrenheit	
Chicken Tenders	Walk in Freezer - Loading	8.00 Fahrenheit	IR
Water	Three Compartment Sink - Warewash Room #1	120.00 Fahrenheit	
Fries	Final Reheat	170.00 Fahrenheit	
Yogurt	Self-Service Area	40.00 Fahrenheit	TPHC
Milk	Milk Dispenser	38.00 Fahrenheit	
Chicken	Walk in Cooler - Meat	31.00 Fahrenheit	
Water	High Temperature Dishwasher	160.00 Fahrenheit	

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 **9/17/2026**. 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: Sheyla
Assistant Director
Signed On: September 03, 2026