

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 FA0200761 - VIA SERVICES - KITCHEN		Site Address 13851 STEVENS CANYON RD, CUPERTINO, CA 95051		Inspection Date 06/05/2025		Placard Color & Score GREEN 88		
Program PR0301496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VIA REHABILITATION SERVICES		Inspection Time 11:30 - 13:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JENNIFER BUI				FSC JESSE GUTIERREZ 05/24/2028

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		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	X	
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

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

Inspector Observations: *In the 2 door reach in refrigerator, measured whipped cream, canned corn, garbanzo beans, canned olives, kale pesto, ricotta, and caesar dressing between 45F and 48F. Per operator, whipped cream, canned corn, garbanzo beans, canned olives, kale pesto, ricotta, and caesar dressing stored in the 2 door reach in refrigerator from the previous day. Measured ambient air temperature of 2 door reach in refrigerator between 46F and 49F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator discarded containers of whipped cream, canned corn, garbanzo beans, canned olives, kale pesto, ricotta, and caesar dressing. Operator to contact for repairs to 2 door reach in refrigerator.*

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed opened bags of dry food. [CA] Ensure open bags of dry food are transferred to food grade containers and covered with a fitted lid.*

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: *Measured ambient air temperature of 2 door reach in refrigerator between 46F and 49F. [CA] Ensure refrigeration is able to maintain potentially hazardous foods at 41F and below. Provide repairs to refrigeration.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked chicken	steam table/baking sheets	115.00 Fahrenheit	Per operator, chicken was prepared and removed from oven 20 minutes prior. Planned to be cooled after 45 minute lunch service.
raw chicken	walk-in refrigerator	37.00 Fahrenheit	
sausage rounds	walk-in refrigerator	37.00 Fahrenheit	
cheese	walk-in refrigerator	38.00 Fahrenheit	
veggie burgers	counter-top/baking sheet	110.00 Fahrenheit	Per operator, veggie burger was prepared and removed from oven 20 minutes prior. Planned to be cooled after 45 minute lunch service.
ranch dressing	2 door reach in refrigerator	41.00 Fahrenheit	
condensed milk	2 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	45.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
kidney beans	salad bar/prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
whipped cream, canned corn, garbanzo beans, canned olives, kale pesto, ricotta, and caesar dressing	2 door reach in refrigerator	48.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked ground beef	walk-in refrigerator	38.00 Fahrenheit	
cut melon/fruit	salad bar/prep unit	41.00 Fahrenheit	
garbanzo beans	salad bar/prep unit	49.00 Fahrenheit	Cooling from canned product, stored for 1.5 hours.

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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 **6/19/2025**. 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: JENNIFER BUI
ASSOCIATE DIRECTOR OF FOOD SERVICE

Signed On: June 05, 2025