

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 FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE		Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054		Inspection Date 10/09/2024	
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARAMARK SERVICES, INC.		Inspection Time 09:50 - 11:30
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By ANTHONY SANTIAGO	FSC Vincent Hart 2/7/25	

Placard Color & Score
GREEN
93

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						
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						S
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	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	X	
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 6 ants observed at coffee bar.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Continue to regularly wipe and sanitize areas to abate ants.

[COS]

Per operator ants had come in over the weekend and was reported to pest control company on Monday. Operator provided pest control report from Tuesday night(previous night).

Employee wiped away ants with wiping cloth and sanitizer.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: 1) Raw beef stored in walk in cooler above log of cheese. [CA] Store any raw meats below ready to eat foods to prevent cross contamination.

2) Bulk dry flour and sugar container in dry storage room observed to be stored without lid. [CA] Place lid on containers when not in use.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1) Prep cooler by cookline observed to be off. Per employee prep cooler is broken. All PHFs in prep cooler insert observed to be in ice bath and measured to be below 41F (see measured observations).

[CA] Repair prep cooler.

2) Handwash sink in back area by oven observed to be out of order. 2 other sinks observed in back prep area available for use. [CA] Repair sink and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Salsa	prep cooler insert (ice bath)	38.00 Fahrenheit	
Milk	2 door under counter cooler at coffee bar	41.00 Fahrenheit	
Whole shelled eggs	prep cooler insert (ice bath)	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rice	Salad bar	41.00 Fahrenheit	
Burger	Under counter warmer	149.00 Fahrenheit	
Cheese	prep cooler insert (ice bath)	37.00 Fahrenheit	
Oat milk	upright cooler bar	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ham sandwich	Grab n go cooler at coffee bar	39.00 Fahrenheit	
Half and half	2 door under counter cooler at coffee bar	38.00 Fahrenheit	
Yogurt Parfait	Grab n go cooler in main kitchen	57.00 Fahrenheit	Per employee just prepped and portioned in the last 30 minutes
Hot water	3-comp sink	120.00 Fahrenheit	
Salad with chicken	Grab n go cooler in main kitchen	41.00 Fahrenheit	
Chicken breast	Under counter warmer	145.00 Fahrenheit	
Rinse cylce	Kitchen under countercooler	160.00 Fahrenheit	
Ranch	Salad bar	39.00 Fahrenheit	
Black beans	Salad bar	49.00 Fahrenheit	Per employee beans were drained and rinsed from can about 1-2 hours prior
Salad with hard boiled eggs	Grab n go cooler in main kitchen	40.00 Fahrenheit	
Salmon	Salad bar	41.00 Fahrenheit	
Cheese	Salad bar	42.00 Fahrenheit	
Bean soup	Off of stove	181.00 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 **10/23/2024**. 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: Anthony Santiago
Executive Chef

Signed On: October 09, 2024