

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 FA0208940 - ADOBE-TEMPLATES CAFE - WEST TOWER - L1		Site Address 345 PARK AV, SAN JOSE, CA 95110		Inspection Date 07/31/2026	
Program PR0446042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BON APPETIT MANAGEMEN		Inspection Time 13:40 - 14:15
Inspected By ANABELLE GARCIA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By STEVEN DAVIS		FSC Steven Davis 03/08/2028	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	130.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
oat milk	single door upright cooler	38.00 Fahrenheit	IR
water	under counter high temp warewash machines (2)	171.00 Fahrenheit	171-173F
bottled water	2 door upright cooler	36.00 Fahrenheit	IR

Overall Comments:

Warming kitchen - Level 18

Food is prepared in main kitchen - L7

A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.

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 **8/14/2026**. 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: Steven Davis
PIC

Signed On: July 31, 2026