

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 FA0273001 - BON APPETIT @ JUNIPER ZETTABYTE		Site Address 1133 INNOVATION WY, SUNNYVALE, CA 94089		Inspection Date 02/23/2026		Placard Color & Score YELLOW 84		
Program PR0412829 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 12:35 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ELIZABETH VEGA				FSC

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		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		
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: 2 door upright cooler by grill measured to have:

- Pooled eggs at 67F
- Cooked sausage at 65F
- Cheese at 66F
- Cut melon at 68F.
- Ambient temperature at 55F

[CA]Maintain PHFs at 41F and below.

[COS] Per operator sausages were made today and placed inside walk in after lunch about 2.5 hours prior. All PHFs were VC&D.

Follow-up By
02/26/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Red rice measured to be 90F. Per label rice was made about 2.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Recommend using shallower trays and stirring frequently to cool rice down.

[COS] Operator VC&D red rice.

Follow-up By
02/26/2026

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Sliced Cheese	Walk in cooler	41.00 Fahrenheit	
Red rice	2 door upright	90.00 Fahrenheit	
White rice	2 door upright	56.00 Fahrenheit	Per operator cooked 2.5 hours ago
Tofu	Walk in cooler	40.00 Fahrenheit	
Raw burger	drawer under grill	40.00 Fahrenheit	
Ham	Walk in cooler	40.00 Fahrenheit	
Cooked chicken	Off of grill	173.00 Fahrenheit	
Milk	2-door under counter cooler	40.00 Fahrenheit	
Warm water	Warm water	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Cooked beef	Walk in cooler	52.00 Fahrenheit	
White rice	2-door upright warmer	174.00 Fahrenheit	
Quat ammonia	3-comp sinkj	200.00 Fahrenheit	
Green beans	Under the counter	41.00 Fahrenheit	

Overall Comments:

NOTE: Facility shall have name changed to Bon Appetit @ Juniper Bldg B.

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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 **3/9/2026**. 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: Jen Stadler
PIC
Signed On: February 23, 2026