

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 FA0282686 - IRVINE COMPANY - BLDG E - CAFETERIA		Site Address 2635 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 10/14/2025		Placard Color & Score GREEN 94		
Program PR0424054 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 14:25 - 16:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CECEILY CERMAK				FSC Stephanie Olague 6/15/2028

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	X			
K07	Proper hot and cold holding temperatures	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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink in back by 3-comp sink observed to be missing paper towels. 2nd handwash sink available fully stocked in the same area. [CA] Handwash sink shall be fully stocked with soap and paper towels at all times. [COS] Handwash sink was restocked with paper towels

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large deep plastic container of chili observed to be cooling in walk in cooler to the side by packaging area measuring to be 134F. Per label PHF started cooling about 65 minutes prior. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. When cooling PHF's, stir frequently to facilitate rapid cooling. Facility may also use ice wands or ice baths to rapidly cool down PHFs. [COS] Beans were reheated to 165F on stove and will restart the cooling process. Facility shall spread chili out onto shallow chaffing dishes and place on rack into walk in cooler. Facility shall frequently stir beans to cool down PHFs evenly and quickly.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salad dressing	2 door upright cooler island	40.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
BBQ pork	Walk in cooler by catering assembly area	41.00 Fahrenheit	
Chicken salad	Island walk in cooler	39.00 Fahrenheit	
Milk	Grab n go cooler	40.00 Fahrenheit	
Vegetable box	1 door upright catering aseembly cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cut tomatoes	2 door upright cooler island	40.00 Fahrenheit	
Cut melon	1 door upright cooler island	39.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Chili	Walk in cooler by catering assembly area	134.00 Fahrenheit	Per label cooked about 1 hour prior
Cheese crumble	Island walk in cooler	39.00 Fahrenheit	
Raw chicken	Walk in cooler in back dishwashing area	41.00 Fahrenheit	
Roashed cauliflower	Walk in cooler by catering assembly area	40.00 Fahrenheit	
Cooked fish	Walk in cooler in back dishwashing area	42.00 Fahrenheit	
Rice	Walk in cooler by catering assembly area	56.00 Fahrenheit	Per label cooked about 4 hours prior
Roasted carrots	1 door upright cooler island	39.00 Fahrenheit	

Overall Comments:

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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 **10/28/2025**. 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: Ceceliy Cermak
PIC

Signed On: October 14, 2025