

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 FA0251869 - BON APPETIT @ STADIUM CAFE		Site Address 5470 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 10/20/2025	
Program PR0366141 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:00 - 12:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By RAHUL SINGH	FSC Rahul Singh 5/20/2030		

Placard Color & Score
GREEN
95

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						
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						
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	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	X	
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1 handwash sink to the left of kitchen entry at front service line measured to have hot water at 124F without temperature mixing valves. Other handwash sinks are available in front service line and in facilities with warm water.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Prepackaged fruit, yogurt, pudding, oatmeal, etc. observed to have straw insert hole exposed [CA] Ensure prepackaged items are packed in containers that prevent cross contamination

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	3-comp sink	120.00 Fahrenheit	
White rice	Front asian station upright warmer	154.00 Fahrenheit	
Tofu	Under counter cooler by asian station	40.00 Fahrenheit	
Milk	Side walk in cooler	42.00 Fahrenheit	
Milk	Catering reach in cooler	39.00 Fahrenheit	
Par cooked chicken	Under counter cooler by asian station	69.00 Fahrenheit	
Roasted chicken	Back upright warmer	146.00 Fahrenheit	
Cooked sliced chicken	Right walk in cooler	37.00 Fahrenheit	
Raw beef	Side walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Turkey	Delivery	42.00 Fahrenheit	
Shredded cheese	Under counter cooler by fryer	40.00 Fahrenheit	
Brown rice	Front asian station upright warmer	149.00 Fahrenheit	
Prepped sandwich	Salad station cooler	47.00 Fahrenheit	Per operator sandwiches were assembled about 1 hour prior.
Sliced chicken	Left walk in cooler	40.00 Fahrenheit	
Roasted carrots	Cooling rack by prep sink	92.00 Fahrenheit	Per operator cooked within the last 45 minutes
Meat pasta sauce	1 door reach in cooler	37.00 Fahrenheit	
Stuffed mushrooms	Back upright warmer	135.00 Fahrenheit	
Prepped yogurt	Front grab n go cooler	41.00 Fahrenheit	
prepackaged sandwich	Side grab n go cooler	41.00 Fahrenheit	
Roasted corn	Cooling rack by prep sink	77.00 Fahrenheit	Per operator cooked within the last 45 minutes. All roasted vegetables are going to be stocked in salad cooler or walk in cooler to cool.
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
par cooked chicken	Left walk in cooler	69.00 Fahrenheit	Per operator cooked within the last hour
Chicken salad	Right walk in cooler	38.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Sliced cheese	Catering reach in cooler	39.00 Fahrenheit	
Stuffed mushrooms	Side walk in cooler	71.00 Fahrenheit	Per operator cooked within the last hour
Mayonaise	Salad station cooler	39.00 Fahrenheit	
Par cooked chicken	Side walk in cooler	72.00 Fahrenheit	Per operator cooked within the last hour
Seared salmon	Side walk in cooler	59.00 Fahrenheit	Per operator cooked within the last 1.5 hours
Mashed potatoes	Front asian station upright warmer	174.00 Fahrenheit	

Overall Comments:

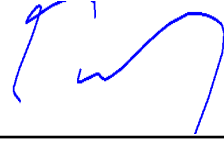
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/3/2025**. 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.

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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: Erza Beal
General Manager

Signed On: October 20, 2025