

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 FA0254688 - HARVEST PROPERTIES		Site Address 4557 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 07/21/2026		Placard Color & Score GREEN 88		
Program PR0371576 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SODEXO AMERICA LLC		Inspection Time 10:00 - 11:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By AIDA GOMEZ				FSC Aida Gomez 07/21/2027

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						
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	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		
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	X	
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: Fennel in upright warmer measured to be 119F. Per operator grilled in the last 30 minutes. [CA] Maintain PHFs at 135F and above for hot holding. [COS] Fennel was refried and reheated to 165F prior to returning to hot box.

Minor Violations

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: Raw chicken observed to be stored above raw beef inside meat walk in cooler [CA] Maintain raw poultry below all other raw meats or ready to eat foods to prevent cross contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Gap observed at bottom of door between double doors. [CA] Close gap to prevent vermin entry.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fennel grilled	hot box by service line	120.00 Fahrenheit	
Cauliflower roasted	hot box by service line	139.00 Fahrenheit	
Milk	2 door coffee bar undercounter cooler	40.00 Fahrenheit	
Chicken salad	Grab n go cooler	39.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
Tofu	Beverage/Salad bar walk in cooler	37.00 Fahrenheit	
Pooled eggs	Grill 1 door under counter cooler	41.00 Fahrenheit	
Rinse cycle	Dishwasher	160.00 Fahrenheit	
Chicken	Beverage/Salad bar walk in cooler	37.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Quinoa	hot box by service line	154.00 Fahrenheit	
Raw chicken	Meat walk in cooler	38.00 Fahrenheit	
Cooked chicken	Meat walk in cooler	54.00 Fahrenheit	Per employee cooked today about 3-4 hours prior
Quinoa	Service line steam table	159.00 Fahrenheit	
Chopped tomatoes	Grill 1 door under counter cooler	40.00 Fahrenheit	
Chopped ham	Drawer under griddle	40.00 Fahrenheit	
Cheese slice	Drawer under griddle	41.00 Fahrenheit	
Cheese	Produce walk in cooler	39.00 Fahrenheit	
Turkey meat	Catering walk in cooler	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked steak	Meat walk in cooler	38.00 Fahrenheit	
Cut tomatoes	Catering walk in cooler	38.00 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 **8/4/2026**. 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: Aida Gomez
GM

Signed On: July 21, 2026