

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 FA0254694 - MISSION BISTRO		Site Address 3000 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 04/22/2025		Placard Color & Score GREEN 89		
Program PR0371582 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WEST VALLEY MISSION COL		Inspection Time 10:15 - 11:55			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By DENNIS HAZE				FSC Dennis Haze 12/06/2026

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		
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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Program PR0371582 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name WEST VALLEY MISSION COLLEGE DISTRICT	Inspection Time 10:15 - 11:55
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: 1) Cheese, sour cream, and milk on cart labeled for restaurant ops service at 8:30-2:30PM.

Items measured to be:

- Cheese at 59F
- Sour cream at 53F
- Milk at 56F

2) PHFs in ice bath by grill measured to be:

- Ground beef balls at 57F
- Sliced cheese at 52F

Ice observed to only raise to the bottom the food containers.

[CA] PHFs shall be held at 41°F or below for cold holding. Ensure water and ice level in ice baths are sufficient to partially submerge sides of the containers of PHFs to ensure enough surface to transfer heat.

[COS] Per employee, dairy items were out for prepped and were used within the last hour and a half. Items were carted into walk in cooler.

Water was added to ice bath to ensure water such that ice water level was raised to keep PHFs cold.

Minor Violations

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

Inspector Observations: 1) Sink at grill station has jammed paper towel dispenser. Handwash sink available around corner directly on other side of doorway next to handwash station at grill station.

2) Handwash station at the far end of the bakery observed to be missing paper towels. Second handwash sink observed in room.

[CA] Single-use sanitary towels shall be provided in dispensers. Ensure dispensers are in operational condition.

[COS] Paper towel dispensers were unjammed and refilled.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Blue cheese	Walk in cooler	36.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cut tomatoes	Side 3 door reach in	41.00 Fahrenheit	
Cooked fish	Upright warming cabinet	153.00 Fahrenheit	
Aoli	Grill under the counter cooler	40.00 Fahrenheit	
Milk	Walk in cooler	39.00 Fahrenheit	
Ranch	Self service salad bar	42.00 Fahrenheit	
Quat ammomnia	sanitizer bucket	200.00 Fahrenheit	
Quat ammomnia	3-comp sink	200.00 Fahrenheit	
Shredded cheese	Cart	59.00 Fahrenheit	
Ground beef	ice bath	57.00 Fahrenheit	
Sour cream	Cart	53.00 Fahrenheit	
Cooked fish	Steam table	151.00 Fahrenheit	
Stuffed bell peppers	Upright warming cabinet	146.00 Fahrenheit	
Ground beef	Grill under the counter cooler	43.00 Fahrenheit	Per employee ground beef were prepped in the last hour
Sliced cheese	ice bath	52.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Milk	Cart	56.00 Fahrenheit	
Cooked chicken	Steam table	161.00 Fahrenheit	
Raw beef	Walk in cooler	36.00 Fahrenheit	
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Cooked chicken	Out of oven	169.00 Fahrenheit	
Cooked vegetables	Steam table	136.00 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 **5/6/2025**. 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: Dennis Haze
Faculty

Signed On: April 22, 2025