

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 FA0307486 - SPARTAN VILLAGE ON THE PASEO 65255		Site Address 184 S MARKET ST, SAN JOSE, CA 95113		Inspection Date 10/02/2025		Placard Color & Score GREEN 84			
Program PR0451009 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name COMPASS GROUP USA, INC		Inspection Time 10:30 - 12:00				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ERIKA					FSC Catarina Arreola Salazar 05/13/2030

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						S
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				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X	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	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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. One of the restroom handwash lavatories in the women's restroom lacks hot water.

2. One of the handwash stations in the kitchen, closest to the cook line, lacked hot water for >15 seconds.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. A rodent dropping was found in the kitchen area next to the Rational oven.

2. A rodent dropping was found in the hallway outside of the kitchen and janitorial area at the elevator landing.

3. Two rodent droppings were found in the basement area, one near the gated dry storage area and the other near the walk in freezer.

No other evidence of vermin harborage was observed.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

1. Facility is storing open foods in the basement storage. Per permit condition, only unopened prepackaged foods in their original containers may be stored in the dry storage area.

2. Repeat Violation: Facility is storing produce under black pipes outside of the fenced dry storage area.

[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.

3. Food was stored on the floor of the basement dry storage area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

The fruit salad and salad bar lack protection from contamination.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

1. The upright dishwasher and tilt skillet are in disrepair.

2. The alternative milk cooler is not maintaining PHFs at 41F or below.

Note: Milks were opened at 7:00 am and were still actively cooling.

[CA] Repair, replace, or service the equipment. Ensure to maintain all equipment clean and in good repair.

Refrigeration equipment shall be capable of maintaining PHFs at 41F or below.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

There is a missing ceiling tile in the janitorial supply room and also outside the women's restroom.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair to prevent the entrance and harborage of vermin.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The restrooms lack a handwash reminder.

[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Potatoes	Heat Lamp	130.00 Fahrenheit	TPHC
Produce	Walk in Cooler	39.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Scrambled Eggs	Heat Lamp	112.00 Fahrenheit	TPHC
Water	Three Compartment Sink	128.00 Fahrenheit	
Sauce	Walk in Cooler	41.00 Fahrenheit	
Beans	Drawer Cooler	40.00 Fahrenheit	
Rice	Walk in Cooler	41.00 Fahrenheit	
Water	Handwash Station	100.00 Fahrenheit	
Rice	Drawer Cooler	39.00 Fahrenheit	

Overall Comments:

Notes:

- Failure to operate within permit conditions may lead to revocation of permit condition allowing for food storage in the basement.

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 **10/16/2025**. 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: Catarina
Supervisor

Signed On: October 02, 2025