

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 FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE		Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054		Inspection Date 09/21/2026		Placard Color & Score GREEN 84		
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARAMARK SERVICES, INC.		Inspection Time 09:45 - 11:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY SANTIAGO				FSC Anthony Santiago 02/21/2030

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						
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major Violation - Scrambled egg mixture stored near grill top at room temperature and not in use measured to be 63F. Per employee, this was used during breakfast service, which ended five minutes prior.

[CA] Store all potentially hazardous foods below 41F or above 135F. Keep scrambled egg mixture in cooler when not in use.

[COS] Employee moved scrambled egg mixture to prep cooler to rapidly cool.

Minor Violation - Naked Juices and kombucha which require refrigeration were observed on a handcart at room temperature. Beverages measured to be 43F-49F. Observed PIC stocking cooling about 30 minutes prior upon initial walk through. Per PIC this handcart was delivered to the facility 40 minutes prior.

[CA] Maintain PHFs at 41F and below. Ensure all delivered PHFs are placed under active temperature control immediately upon receiving.

Minor Violations

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

Inspector Observations: Frozen buns were stored in bag on the floor of walk in freezer. Box of frozen pastries leaking liquid onto floor of walk in freezer and the storage orientation is not following the manufacturers specifications. Frozen beef patty on floor of walk in freezer.

[CA] Store all foods at least 6 inches above the floor and protected from contamination. Follow manufacturer's labels on products.

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

Inspector Observations: Observed black, mold-like substance inside the ice machine.

[CA] Keep ice machine clean and free of black, mold-like substances.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Three electric stove top burners observed to be not under hooded ventilation.

[CA] All cooking equipment shall be placed under a hood to ensure proper ventilation.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed two wiping cloths sitting outside of sanitizer bucket.

[CA] When not in use, store all wiping cloths in a sanitizer solution of 200PPM for quat sanitizer.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Prep sink	120.00 Fahrenheit	
Raw ground beef	Under front prep cooler	45.00 Fahrenheit	Just rolled into meatballs 10 minutes prior
Frozen beef	Walk in freezer	-2.00 Fahrenheit	
Cooked broccoli	Walk in cooler	66.00 Fahrenheit	Cooling within limits
Milk	Coffee bar cooler	39.00 Fahrenheit	
Cooked carrots	Cold salad bar line	52.00 Fahrenheit	Recently prepared, cooling within limits
Raw shell eggs	Walk in cooler	38.00 Fahrenheit	
Dishwasher	Near cook line	164.00 Fahrenheit	
Hot water	Three compartment sink main kitchen	120.00 Fahrenheit	
Pooled eggs	Countertop by grill	63.00 Fahrenheit	
Hot water	Three Compartment sink coffee bar	120.00 Fahrenheit	
Cooked salmon	Cooling rack near cook line	105.00 Fahrenheit	Cooling within limits
Cook rice	Hot holding box front prep area	160.00 Fahrenheit	
Chopped fruit	Coffee bar cooler	39.00 Fahrenheit	
Warm water	Handsink at coffee bar	100.00 Fahrenheit	
Santizer	Three compartment sink main kitchen	200.00 PPM	
Oatmilk	Coffee bar cooler	37.00 Fahrenheit	
Block of sliced cheese	Top of front prep cooler	41.00 Fahrenheit	
Naked Juice	Self serve cooler near coffee bar	39.00 Fahrenheit	
Sanitizer	Sanitizer bucket at front prep area	200.00 PPM	
Warm water	Handwash sink rear cook line	100.00 Fahrenheit	
Shredded cheese	Top of front prep cooler	41.00 Fahrenheit	
Tofu	Two door cooler in prep room	38.00 Fahrenheit	
Warm water	Handwash sink coffee bar	100.00 Fahrenheit	
Naked juice	Cart	43.00 Fahrenheit	
Warm water	Handwash sink front prep area	100.00 Fahrenheit	
Raw salmon	Walk in cooler	44.00 Fahrenheit	Prepared/marinated 30 minutes prior
Cooked cauliflower	Walk in cooler	69.00 Fahrenheit	Cooling within limits
Cooked broccoli	Cold salad bar line	60.00 Fahrenheit	Recently prepared, cooling within limits

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **10/5/2026**. 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: anthony santiago
Chef

Signed On: September 21, 2026