

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 FA0286064 - BA @ PALO ALTO NETWORKS - MARKET CAFE		Site Address 3130 TANNERY WY, SANTA CLARA, CA 95054		Inspection Date 09/30/2025		Placard Color & Score GREEN 91		
Program PR0428906 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 12:20 - 14:25			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SAMANTHA REYES				FSC Marisa Ramirez 09/06/2030

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				
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		
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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Two food handler cards observed to be expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 3 door under the counter cooler closest to the composter measured to have:

-Milk at 45F

-Ambient temperature at 45F

-Ginger onion mix at 43F

-Spiced potatoes at 45F

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Operator moved all PHFs to different unit and shall discontinue use until unit can maintain temperature at 41F or below.

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

Inspector Observations: Handwash sink in dishwash room measured to have warm water at 63F.

[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.

[COS] Employee adjusted water temperature and water measured to be 106F.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Rice	3 door under counter cooler back prep area	40.00 Fahrenheit	
Brussle sprouts	Salad bar walk in cooler	40.00 Fahrenheit	
Raw meat	Walk in cooler by office	39.00 Fahrenheit	
Pho	Walk in cooler by back area	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cheese	Pizza cooler	41.00 Fahrenheit	
Turkey soup	Walk in freezer	61.00 Fahrenheit	Per label, soup was 198F about 3 hours prior.
Spiced potato	3 door under the counter cooler by compost machine	45.00 Fahrenheit	
Cooked chicken	3 door under counter cooler back prep area	61.00 Fahrenheit	
Onion ginger mix	3 door under the counter cooler by compost machine	43.00 Fahrenheit	
Cooked mushrooms	Burger prep cooler	39.00 Fahrenheit	
Cream sauce	Walk in cooler by back area	40.00 Fahrenheit	
Rinse cycle	Uright dishwasher	160.00 Fahrenheit	
Milk	3 door under the counter cooler by compost machine	45.00 Fahrenheit	
Cheese	Walk in cooler by back area	41.00 Fahrenheit	
Falafel	3 door under the counter cooler by compost machine	43.00 Fahrenheit	
Raw chicken	3 door under counter cooler back prep area	40.00 Fahrenheit	
Warm water	Handwash sinks	100.00 Fahrenheit	
Rice noodle salad	Asian station cooler	45.00 Fahrenheit	Per label, noodles were made today
Pasta	Walk in cooler by office	40.00 Fahrenheit	
Raw burgers	Drawers under grill	39.00 Fahrenheit	
Roasted sweet potatoes	Salad bar walk in cooler	40.00 Fahrenheit	
Raw chicken	Drawers under grill	38.00 Fahrenheit	

Overall Comments:

Email. Samantha.reyes@cafebonappetit.com

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 **10/14/2025**. 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: Samantha Reyes
Resident District Manager

Signed On: September 30, 2025