

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 FA0308382 - INTUITIVE SURGICAL - B110 - SERVERY 1		Site Address 950 KIFER RD, SUNNYVALE, CA 94086		Inspection Date 02/26/2025		Placard Color & Score GREEN 92		
Program PR0452190 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name COMPASS GROUP USA, INC		Inspection Time 09:30 - 11:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By BRIAN				FSC Mitchell Fishman 02/09/2028

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						
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						S
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated							
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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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: At the front service line, measured beef stew at 118F and cooked fries at 120F. Per staff, foods were placed onto the hot holding plate 10 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Beef stew and fries were properly reheated to 165F for hot holding.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
fried chicken	cook line	190.00 Fahrenheit	final cooking temperature
water	high temperature dishwasher	160.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
beef stew	service line	118.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	400.00 PPM	
soup	service line	135.00 Fahrenheit	
ambient	2-door upright (front)	41.00 Fahrenheit	
fried chicken	upright hot holding	150.00 Fahrenheit	
cooked vegetables	3-door upright (2)	41.00 Fahrenheit	
cooked soup	3-door upright (1)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked vegetables	1-door upright	41.00 Fahrenheit	
cooked eggplant	service line	41.00 Fahrenheit	
cheese	under counter (service line)	41.00 Fahrenheit	
ambient	2-door freezer	10.00 Fahrenheit	
fries	service line	120.00 Fahrenheit	
pastrami	preparation insert (service line)	41.00 Fahrenheit	

Overall Comments:

Facility conducts cooling of multiple food items including chili and soups. Observed more than 5 employees actively working in the facility. Permit to be changed to FP14 upon review.

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 **3/12/2025**. 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: Mitchell Fishman
Executive Chef

Signed On: February 26, 2025