

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 FA0272397 - SODEXO & BROADCOM		Site Address 1320 RIDDER PARK DR, SAN JOSE, CA 95131		Inspection Date 04/18/2024	
Program PR0412046 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SODEXO AMERICA LLC		Inspection Time 11:25 - 12:55
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By SAUL MACIAS	FSC Jose Contreras 2/8/2029	

Placard Color & Score
GREEN
87

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		X			S
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						S
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		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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Dishwasher observed to be handling dirty dishes and then stacking clean dishes from dishwasher.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Wash between handling dirty dishes and clean dishes.

[COS] Employee was stopped and told to only handle dirty dishes and second employee was stationed at dishwash station to exclusively handle clean dishes.

Minor Violations

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

Inspector Observations: Ice bath at ramen station measured to have bean sprouts at 48F. Container of bean sprouts observed to be sitting on top of ice.

Ice bath at salad bar measured to have:

- Boiled eggs at 48F
- Brussel sprouts at 49F
- Grilled cauliflower at 45F

[CA] Keep PHF at 41F and below for cold holding.

[COS] Per employee all stations were stocked around 10:30AM-11:00AM. Facility may keep these PHFs on TPHC and discard by 2:30PM(end of service period) if not consumed.

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

Inspector Observations: Some wiping clothes observed to be in 0ppm sanitizer. [CA] Store wiping cloth in 200ppm quaternary ammonia or 100ppm chlorine between uses.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Boiled egg	Salad bar	48.00 Fahrenheit	
Feta cheese	Salad station ice bath	41.00 Fahrenheit	
Steak	Salad station steam table	159.00 Fahrenheit	
Rinse cycle	upright dishwsher	170.00 Fahrenheit	
Ranch	Salad bar	40.00 Fahrenheit	
Chicken	Pizza prep cooler	39.00 Fahrenheit	
Ranch	Left walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chicken fajitas	Upright warmer in left station	142.00 Fahrenheit	
Hamburger patty	Drawer under griddle	40.00 Fahrenheit	
Cream	Left walk in cooler	40.00 Fahrenheit	
Cheese	Pizza prep cooler	41.00 Fahrenheit	
Soup	Corner upright warmer	165.00 Fahrenheit	
Ribs	Upright warmer in middle of service stations	139.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Roasted brussel sprouts	Salad bar	45.00 Fahrenheit	
Roasted vegetables	upright warmer by right stations	156.00 Fahrenheit	
Cheddar soup	Soup well	153.00 Fahrenheit	
Ranch	Back 1 door upright cooler	40.00 Fahrenheit	
Roasted cauliflower	Salad bar	49.00 Fahrenheit	
Raw chicken	Right walk in cooler	39.00 Fahrenheit	
Bean sprouts	Ramen station ice bath	48.00 Fahrenheit	
Cheese	Right walk in cooler	39.00 Fahrenheit	
Ham	Salad bar	41.00 Fahrenheit	
Chicken and broccoli	Ramen station steam table	141.00 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 **5/2/2024**. 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

Saul Marcias

Received By: Saul Marcias
Area general manager

Signed On: April 18, 2024