

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 FA0211720 - COMPASS GROUP @ INTEL RNB		Site Address 2200 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 05/05/2025		Placard Color & Score GREEN 87		
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 10:10 - 12:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ALISSA HENDERSON				FSC Ronald Chan 2/17/2028

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						
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		
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		
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: Sliced chicken measured to be 117F in hot holding cabinet at first row back of the house cookline. Other PHFs in unit measured to be over 135F (see measured observations) Per employee chicken was made about 45 minutes prior and chopped then placed into unit.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Chicken was placed into oven and reheated to F prior to being placed into hot holding cabinet.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large plastic bins of vegetable broth and chicken broth measured to be 112F and 108F.

Per cooling log broth was made about 55 minutes prior and initial temperature measured to be 157F.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. When cooling PHF's, stir frequently to facilitate rapid cooling.

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: Sink in the back by 3 walk in coolers, some pass through cooler, and some 2 door under the counter cooler at front service stations observed to be broken. [CA] Repair equipment and maintain in good condition.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Diced chicken	Front back of house cookline hot holding cabinet	117.00 Fahrenheit	
Rinse cycle	Converyor belt dishwasher	160.00 Fahrenheit	
Cut tomatoes	Left walk in cooler	41.00 Fahrenheit	
Salad dressing	Grab n Go cooler	38.00 Fahrenheit	
Yogurt	Side walk in cooler	41.00 Fahrenheit	
Raw pork	Middle walk in cooler	43.00 Fahrenheit	Delivery observed to being off loaded into cooler
Hot water	3-comp sink	120.00 Fahrenheit	
Beef stock	Middle walk in cooler	36.00 Fahrenheit	
Parfait	Grab n Go cooler	41.00 Fahrenheit	
Hamburger pattie	off of grill	167.00 Fahrenheit	
Grilled mushrooms	Drawer at grill area	64.00 Fahrenheit	Per employee mushrooms were cooked 2.5 hours prior
Warm water	handwash sinks	100.00 Fahrenheit	
White rice	Left walk in cooler	64.00 Fahrenheit	Per employee rice was made in the last 1 hour 15 minutes.
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Spanish rice	Middle walk in cooler	36.00 Fahrenheit	
Rinse cycle	Upright back dishwasher	160.00 Fahrenheit	
Pinto beans	Front back of house cookline hot holding cabinet	151.00 Fahrenheit	
Chicken stock	Middle walk in cooler	108.00 Fahrenheit	
Hummus	Left walk in cooler	39.00 Fahrenheit	
Milk	1 door upright by door to kitchebn	41.00 Fahrenheit	
Vegetable stock	Middle walk in cooler	112.00 Fahrenheit	
Raw chicken	Middle walk in cooler	39.00 Fahrenheit	Delivery observed to being off loaded into cooler
Mayonaise	Prep cooler at grill area	40.00 Fahrenheit	
Hamburger pattie	Drawer at grill area	39.00 Fahrenheit	
Soup	back back of house cookline hot holding cabinet	40.00 Fahrenheit	
Pooled eggs	Drawer at grill area	36.00 Fahrenheit	
Diced egg	Side walk in cooler	41.00 Fahrenheit	
Spanish rice	Front back of house cookline hot holding cabinet	149.00 Fahrenheit	

Overall Comments:

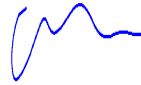
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/19/2025**. 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: Alissa Henderson
Food Service Director

Signed On: May 05, 2025