

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0254701 - CYPRESS SEMICONDUCTOR & CAFE		Site Address 198 CHAMPION CT, SAN JOSE, CA 95134		Inspection Date 01/26/2026	
Program PR0371595 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 12:20 - 14:45
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By DONALD EVANS	FSC Gerardo Murguieta 01/02/2029		

Placard Color & Score
GREEN
71

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						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			S
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			X				
K14 Food contact surfaces clean, sanitized			X				N
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						S

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	X	
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	X	
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:

REPEAT VIOLATION

Tilapia measured 120F, meatloaf measured 100F, and roasted vegetables measured 131F while maintained under heat lamps at the front service line. Per the PIC, items had been cooked 2.5 hours prior and are intended to be hot held for lunch service.

Various sliced cheeses measured in the range of 50F-51F while maintained in ice baths at the front service line. Cheeses observed to be filled over the load limit. Per the PIC, items had been placed into ice baths 2 hours prior.

Noodles measured 112F while maintained in the left-side warmer at the front service line. Per the PIC, the noodles had been steamed 2 hours prior, and an employee may have left the noodles out prior to placing them into the warmer.

**Note: All other potentially hazardous foods in the warmer measured at 135F or above.*

Par-cooked patties measured 110F, grilled mushrooms measured 63F, and caramelized onions measured 63F while maintained in metal containers on the stove top with the burners turned off. Per the PIC, items had been cooked 1 hour earlier in preparation for lunch service.

Two separate chicken dishes measured 125F, and roasted vegetables measured 97F while maintained in the hot box in the back kitchen, across from the dedicated meat prep sink. Per the PIC, items had been placed into the hot box 1 hour prior. Ambient of the unit measured 125F.

[CA] Potentially hazardous foods intended for temperature control shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] All listed items served or discarded by the end of lunch service (4 hours elapsed). Going forward, the PIC has elected to utilize time as a public health control for the potentially hazardous foods maintained under the heat lamps at the two heat lamp stations at the front service line.

Minor Violations

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

Inspector Observations:

The PIC lacks a valid food safety certificate. Two employees lack food handler cards.

[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.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash station next to the pizza oven observed to be partially obstructed with a pizza pan placed directly on top of the wash basin. Additional dirty pan observed directly inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. A handwash facility shall be used for no other purpose than handwashing.

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

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Inspector Observations:

Beans measured 52F while cooling in a deep, lid-covered container while maintained on a speed rack in the walk-in cooler.

Various cooked vegetable dishes measured 52F-59F while cooling in plastic wrapped containers in the walk-in cooler.

Per the PIC, items had been cooling for approximately 4.5-5 hours.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Can observed to have a dented hermetic seal while maintained on a storage rack in the back storage room.

[CA] Cans with dented or compromised hermetic seals shall be discarded.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

1. Employee observed immersing dishes in sanitizing solution (quaternary ammonium) for less than 5 seconds while manually warewashing in the three compartment sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

2. Cleaned, wet dishes observed stacked up on drying racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw beef observed dripping onto packages of commercial, reduced-oxygen packaging pork in the walk-in cooler. No direct contamination observed.

[CA] All food shall be separated and protected from possible contamination.

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:

1. Ambient of the upright hot box in the back kitchen area measured 125F.

[CA] Hot holding units shall be capable of maintaining potentially hazardous foods at 135F or above.

2. Heavily worn/scratched/blackened cutting board observed at the front service line. Cutting board not actively in-use.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Heavy accumulation of food, grease, and debris on the floor of the cook-line.

[CA] Walls and/or floors in food preparation area shall be maintained clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
pasta mix	ice bath - front service line	41.00 Fahrenheit	
meatballs	warmer - front service line - left	160.00 Fahrenheit	
cheese	ice bath - front service line	41.00 Fahrenheit	
tomato and meat sauce	warmer - front service line - right	136.00 Fahrenheit	
hot water	prep sink - meats	120.00 Fahrenheit	
vegetable soup	hot hold - salad bar	154.00 Fahrenheit	
warm water	hand sink - middle kitchen	100.00 Fahrenheit	
frozen beef	walk-in freezer	17.00 Fahrenheit	
raw pork	walk-in cooler	40.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
mixed salad	salad bar - mixed/marinated salads	41.00 Fahrenheit	
cheese	salad bar	41.00 Fahrenheit	
cooked potatoes	heat lamp - front service line	136.00 Fahrenheit	
ranch dressing	salad bar	40.00 Fahrenheit	
hot water	three compartment dishwashing sink	120.00 Fahrenheit	
sliced tomatoes	ice bath - front service line	40.00 Fahrenheit	
hot water	two compartment prep sink - vegetables	120.00 Fahrenheit	
warm water	hand sink - pizza station	100.00 Fahrenheit	
frozen fries	front service line	36.00 Fahrenheit	
quaternary ammonium	three compartment sink	200.00 PPM	
sauteed spinach	heat lamp - front service line	135.00 Fahrenheit	

Overall Comments:

Facility is properly logging and following written procedures for time as a public health control.

High temperature dish machine is currently non-operational. Facility is in the process of replacing one of the motors.

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 **2/9/2026**. 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: Donald Evans
Chef Manager

Signed On: January 26, 2026