

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 FA0252220 - SUN CAFE - THOMAS CUISINE		Site Address 3000 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 08/25/2025	
Program PR0367069 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THOMAS MANAGEMENT LLC		Inspection Time 10:35 - 13:05
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By CODY ANDERSON	FSC Please check FSC format. Please check FSC format.		

Placard Color & Score

GREEN
87

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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				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: MAJOR:

1) Salad bar measured to have prepackaged foods at 51F (see measured observations). Per operator prepackaged items are kept out from 11:00AM - 2:30PM (3.5 hours) and then put back into walk in cooler for service later.

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

[COS] PHFs in salad bar shall be held on time instead of temperature. PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

Salad bar prepackaged items shall be held from 11:00AM-2:30PM(lunch service window) and then discarded if not consumed.

MINOR:

2 door reach in by steam tables on side measured to have:

-Pulled pork at 44F

-Pulled chicken at 44F

-Carnitas at 44F

-Milk at 45F

Per thermometer, temperature of reach in measured to be 45F.

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

[COPS] Operator shall empty to walk in cooler and other cooler at end of lunch period.

Minor Violations

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

Inspector Observations: Sausage measured to be 106F and sausage patties measured to be 114F at room temperature. Per operator hot breakfast food was pulled from steam table at 10:30AM(45 minutes prior) and shall be cooled in walk in cooler. After 15-20 minutes sausages observed to be unmoved. Patties observed to be placed into walk in cooler and sausages were observed to still be out at room temperature at 1 hour and 10 minutes.

[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.

[COS] Sausage pattie was moved into walk in cooler. Sausages were VC&D by operator.

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: Coffee equipment and cart and catering observed to be brought in by facility to serve coffee. Coffee caterer presented permit from San Mateo county for Art of Coffee. Point of sale through this facility. Coffee cart is set up in service area, without handwash sink set up present.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Submit to this agency for any new equipment. prior to use. [SA] Cart will be moved behind counter by handwash sink and equipment shall be submitted to this agency.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sausage pattie	On cart	114.00 Fahrenheit	
Cheese	walk in cooler	49.00 Fahrenheit	
Pork	2 door upright cooler by side service line	44.00 Fahrenheit	
Sliced egg	Salad bar	44.00 Fahrenheit	
sausage	On cart	106.00 Fahrenheit	
Raw chicken	walk in cooler	38.00 Fahrenheit	
Tofu	Cooler freezer combo	39.00 Fahrenheit	
Prepackaged salad	Salad bar	51.00 Fahrenheit	
Milk	under the counter cooler	40.00 Fahrenheit	
Carnitas	2 door upright cooler by side service line	44.00 Fahrenheit	
Ranch	Salad bar	45.00 Fahrenheit	
pooled eggs	Cooler freezer combo	39.00 Fahrenheit	
Prepackaged wrap	Salad bar	52.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Milk	walk in cooler	39.00 Fahrenheit	
Rice	Side servcel line steam table	174.00 Fahrenheit	
Prepackaged yogurt parfait	2 door cooler in back area	43.00 Fahrenheit	
Milk	2 door upright cooler by side service line	45.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Beans	Side servcel line steam table	156.00 Fahrenheit	
Chicken	2 door upright cooler by side service line	44.00 Fahrenheit	
Carnitas	2 door cooler in back area	39.00 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 **9/8/2025**. 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: Cody Anderson
Food Service Director

Signed On: August 25, 2025