

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 FA0254781 - DINING COMMONS		Site Address 390 S 8TH ST, SAN JOSE, CA 95112		Inspection Date 11/12/2025		Placard Color & Score YELLOW 65		
Program PR0371862 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS GROUP USA, INC		Inspection Time 15:35 - 16:55			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LUIS				FSC Luis Valencia 07/26/2030

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						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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		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		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:

Sliced pork in the meat walk in cooler was measured between 46-48°F. Per chef, it was cooked, cooled in the blast chiller, and sliced the day before.

Follow-up By
11/18/2025

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

[COS] Item was discarded. See VC&D report.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

1. The TPHC time log for the yogurt and fruit bar were not filled out.

Follow-up By
11/18/2025

2. At the salad bar sliced tomatoes were marked on the log as running out, but no indication of it being refilled and the refilled tomatoes being time marked.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[SA] 1. Items were still cold measuring at 41°F or below. Staff wrote down items to include in TPHC.

[COS] 2. Tomatoes were added on the log sheet. Discussed with chef to train employees that refilled items shall have another entry on the time log.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

There was no hot water available in the facility. Per Shayla, campus facilities were working on the boilers. Went to the basement and spoke with campus facilities. Facilities stated that they had turned off the boiler to trouble shoot as the secondary boiler wasn't working.

Follow-up By
11/18/2025

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Facilities turned the boiler back on. Ensure to maintain hot water at all times when in operation. If there are interruptions to hot water facility is to close until hot water is restored. Ensure the hot water distribution system is properly maintained to the approved specification.

Minor Violations

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

Inspector Observations:

Some of the kitchen staff 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.

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

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Inspector Observations:

Quaternary ammonia in the North dishwashing room measured at 0 PPM.

[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.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Small flies were observed near one of the salad bars.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

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

Inspector Observations:

The stainless steel corner near the handwash station by the blast chiller is detaching from the wall.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Produce	Walk in Cooler - Produce	38.00 Fahrenheit	
Yogurt	Self Service Bar	40.00 Fahrenheit	TPHC
Sliced Turkey	Salad Bar	40.00 Fahrenheit	TPHC
Quaternary Ammonia - Sanitizer	Three Compartment Sink - South	200.00 PPM	
Chicken Tender	Walk in Freezer - Downstairs	4.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Water	Dishwasher - South	160.00 Fahrenheit	
Water	Handwash Sink - Staff Restrooms Downstairs	100.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink - North	0.00 PPM	
Sliced Pork	Walk in Cooler - Meat	40.00 Fahrenheit	
Meat	Walk in Freezer - Meat	10.00 Fahrenheit	
Cheese	Walk in Cooler - Dairy	40.00 Fahrenheit	
Chicken	Walk in Cooler - Downstairs	38.00 Fahrenheit	
Water	Dishwasher - North	164.00 Fahrenheit	
Water	Handwash Sink - Customer Restroom	100.00 Fahrenheit	
Water	Handwash Station	70.00 Fahrenheit	
Milk	Dispensing Unit - Self Service	40.00 Fahrenheit	
Sliced Pork	Walk in Cooler - Meat	46.00 Fahrenheit	

Overall Comments:

Notes:

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **11/26/2025**. 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: Luis Valencia
Executive Chef

Signed On: November 12, 2025