

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 FA0275052 - AMAZON LAB126 - MAIN CAFE		Site Address 1100 ENTERPRISE WY, SUNNYVALE, CA 94089	Inspection Date 04/25/2025
Program PR0415708 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BON APPETIT MANAGEMEN	Inspection Time 12:30 - 13:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CANDICE MAHLKE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/04/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/25/2025

Cited On: 04/04/2025

K14 - 8 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

Compliance of this violation has been verified on: 04/25/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken strips	Hot holding unit	140.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	200.00 PPM	
Hot water	Three compartment sink	130.00 Fahrenheit	
Beans	Hot holding unit	135.00 Fahrenheit	

Overall Comments:

Note:1. This is a follow-up inspection to the routine inspection that was conducted on 04/04/2025. The kitchen was issued a conditional pass due to the lack of hot water on the mechanical dishwasher and storing hot foods products out of safe temperature. During this follow-up inspection, the mechanical dishwasher is not being used. Dishes are now being washed manually. The products on the hot-holding unit are being kept at or above 135 oF. Those food products stored below 130 oF are kept using time as a public health control method. All the other minor violations are also corrected. Therefore, the facility is issue a pass green placard.

2. The PIC said the kitchen is planning to replace the mechanical dishwasher. If a new dishwasher which will be installed is exactly the same as the existing one, no plan check submission is required. However, if a different dishwasher is going to be installed, plan and specification must be submitted to plan check services of our office at dehplancheck@deh.sccgov.org for approval.

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 **5/9/2025**. 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: Candice Mahlke
Cafe Manager

Signed On: April 25, 2025