

# 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

|                                                                                 |  |                                                         |                                             |                                      |                                         |                                                                                                                                                    |  |                                        |
|---------------------------------------------------------------------------------|--|---------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0205207 - SJSU STUDENT UNION - MAIN KITCHEN                |  | <b>Site Address</b><br>390 S 8TH ST, SAN JOSE, CA 95112 |                                             | <b>Inspection Date</b><br>10/07/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>73</b> </div> |  |                                        |
| <b>Program</b><br>PR0300882 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                         | <b>Owner Name</b><br>COMPASS GROUP USA, INC |                                      | <b>Inspection Time</b><br>13:15 - 15:00 |                                                                                                                                                    |  |                                        |
| <b>Inspected By</b><br>ALEXANDER ALFARO                                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                             | <b>Consent By</b><br>TERRENCE        |                                         |                                                                                                                                                    |  | <b>FSC</b> Juan Valenica<br>03/06/2027 |

  

| 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   |     |     |
| 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     |       | 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                                    | X   |     |
| 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                                | X   |     |
| 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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|                                                                          |                                                       |                                  |
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| Program<br>PR0300882 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>COMPASS GROUP USA, INC / ATTN LICENSING | Inspection Time<br>13:15 - 15:00 |
| 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:

**Numerous potentially hazardous foods in the receiving walk in cooler were measured above 50F. Per the temperature log for the cooler the last recorded temperature was for 9/30/25 and it measured at 47F. Log also had records of days prior to 9/30 where the temperature was above 41F. When speaking to one of the PIC of the facilities storing food in the unit they were notified yesterday that the temperature of the unit was high.**

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

**[COS] All PHFs were discarded. See VC&D report.**

Follow-up By  
10/09/2025

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

#### Inspector Observations:

**Hot water at the conveyor dishwasher measured at a max of 143 F while actively washing dishes.**

**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).**

**Note: Reviewed sanitizer logs and all entries were below 160F. Dishwashing staff were unaware of the critical temperature for sanitizing dishes.**

**[SA] Facility switched to manually sanitize all dishes in the three compartment sink. All dishes were proceeded to be sanitized.**

Follow-up By  
10/09/2025

### Minor Violations

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

#### Inspector Observations:

**In the downstairs dry storage area numerous amounts of rodent droppings were observed on the floor.**

**[CA] Clean and sanitize area of old droppings. Provide pest control as necessary.**

Follow-up By  
10/09/2025

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

#### Inspector Observations:

**Facility is storing food and food related equipment under a purple reclaim pipe, black sewer pipe, and gas line in the basement area.**

**[CA] Food shall not be stored in lockers, toilet rooms, dressing rooms, refuse rooms, mechanical rooms, under unshielded sewer lines, leaking water lines, under stairwells, under other sources of 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

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## Inspector Observations:

1. The conveyor dishwasher is not properly sanitizing dishes. The booster heater appeared to be off.
2. The receiving walk in cooler was not maintaining PHFs at 41F or below.
3. The blast chiller is in disrepair and cannot be opened as it is stuck at -40F.
4. One of the Rational iCombi Pro ovens is not working.

[CA] Ensure all equipment is in good repair. Repair, replace, or service the equipment.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

## Inspector Observations:

Repeat Violation: In the dry storage room off of the main kitchen there are two missing light covers with mercury based bulbs installed.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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

## Inspector Observations:

The basement dry storage room has numerous holes in the walls.

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

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                           | Location                       | Measurement       | Comments |
|--------------------------------|--------------------------------|-------------------|----------|
| Garlic in Oil                  | Walk in Cooler - Receiving     | 51.00 Fahrenheit  |          |
| Quaternary Ammonia - Sanitizer | Three Compartment Sink         | 300.00 PPM        |          |
| Ambient Air                    | Walk in Freezer - Kitchen      | 10.00 Fahrenheit  |          |
| Ambient Air                    | Walk in Cooler - Dairy         | 36.00 Fahrenheit  |          |
| Water                          | Handwash Sink                  | 100.00 Fahrenheit |          |
| Ambient Air                    | Walk in Cooler - Produce       | 37.00 Fahrenheit  |          |
| Water                          | Three Compartment Sink         | 130.00 Fahrenheit |          |
| Ambient Air                    | Walk in Freezer - Receiving #2 | 7.00 Fahrenheit   |          |
| Water                          | Dishwasher                     | 143.00 Fahrenheit |          |
| Beef                           | Drawer Cooler                  | 40.00 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.

- Spoke with Chef about potentially switching out the double deck oven from burger 408 to the back main kitchen where the current grated grill and fryer is. Will speak to DEH plan check unit to see if plans will need to be submitted.

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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 **10/21/2025**. 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 |



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**Received By:** Juan Valencia  
Executive Chef

**Signed On:** October 07, 2025