

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 FA0251869 - BON APPETIT @ STADIUM CAFE		Site Address 5470 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 07/27/2026		Placard Color & Score GREEN 78		
Program PR0366141 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:45 - 13:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RAHUL SINGH				FSC Rahul Singh 05/20/2030

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						
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	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						
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	X	X
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	X	
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: MAJOR:

1) Roasted garlic in oil measured to be 50F inside 1 door upright cooler by middle prep area. Prep cooler measured to have ambient temperature of 50F. Other PHFs in cooler measured to be 42F or less see measured observations.

2) Ice bath at burger station measured to have:

- Sliced cheese at 51F
- Cut tomatoes at 46F

[CA] Keep PHFs at 41F and below for cold holding.

[COS] Garlic in oil was VC&D. After about 1 hour ambient temperature of unit measured to be 30F. Stock in unit measured to be 41F

PHFs on ice bath at burger station will be kept until end of service (2:00PM) and then discarded. PHFs were stocked between 10:45-11:00 and will be kept for less than 4 hours total.

Minor Violations

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

Inspector Observations: One employee food handler card observed to be expired.

[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 facility at sandwich bar by register observed to have broken soap dispenser. Soap was stored under sink near by. Employees stated they take the soap out when needed. [CA] Provide dispenser for handwash soap and keep handwash soap next to sink and accessible. [SA] Hand soap was placed out onto countertop next to handwash sink.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Chicken observed to be thawing submerged under low flow of water in prep sink. One compartment of the prep sink observed to have no running water. Drain was not open to allow water to run on either compartment of prep sink.

[CA] Completely submerge PHFs under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

[COS] Water was turned on and placed on the divider of prep sink to providing running water to both compartments and drain was opened to flush standing water away.

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

Inspector Observations: Bulk container of flour observed to have no label. [CA] Provide labels for food decanted from original containers into bulk containers.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Prepackaged baked goods observed to be prewrapped for grab n go service missing weight and name and place of packaging

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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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: *Finishes on built in shelves, walls and floors especially by end of service line observed to be wearing away and cracking.[CA] Repair all finishes and maintain in good condition.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried rice	Back cookline hot box	162.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Seaweed salad	Poke cold holding insert	39.00 Fahrenheit	
Milk	Catering left upright cooler	38.00 Fahrenheit	
Yogurt	Catering left upright cooler	38.00 Fahrenheit	
Cheese	2 door under counter burger cooler	41.00 Fahrenheit	
Cooked chicken	Main walk in cooler	37.00 Fahrenheit	
Ambient temperature	Horizontal Grab n go cooler	37.00 Fahrenheit	
Raw chicken	Left walk in cooler	51.00 Fahrenheit	Per operator chicken was prepped recently. Per label chicken was prepped about 1 hour prior
Ambient temperature	Catering right upright cooler	50.00 Fahrenheit	
Quat ammonia	Sanitizer buckets	200.00 Fahrenheit	
Cooked sausage	Main walk in cooler	70.00 Fahrenheit	Per operator sausage was placed into walk in about 2 hours prior and is cooling.
Curry	Back cookline hot box	158.00 Fahrenheit	
Chicken wraps	2 door sandwich prep cooler	51.00 Fahrenheit	Per label prepped today around 10:00AM (About 1 hour prior)
Hot water	3-comp sink	120.00 Fahrenheit	
Cut melon	Catering right upright cooler	45.00 Fahrenheit	Per operator melons were cut today recently. Other melon observed on cutting boarding to be chopped.
Ambient temperature	Beverage grab n go cooler	41.00 Fahrenheit	
Chicken salad	Left walk in cooler	37.00 Fahrenheit	
Thawing chicken	Prep sink	29.00 Fahrenheit	
Quat ammonia	3-comp sink	120.00 Fahrenheit	
Salmon poke	Poke cold holding insert	39.00 Fahrenheit	
Chicken adobo	On top of stove at saute area	178.00 Fahrenheit	
Raw beef	Left walk in cooler	38.00 Fahrenheit	
Sliced cheese	Ice bath by burger station	51.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Brown rice	Chaffing dishes	137.00 Fahrenheit	
Cooked chicken thigh	Main walk in cooler	36.00 Fahrenheit	
Cut tomatoes	Ice bath by burger station	48.00 Fahrenheit	
Rice	Hot box by Saute area	156.00 Fahrenheit	
Chicken salad	2 door sandwich prep cooler	40.00 Fahrenheit	
Milk	3 door under coutner coffee area cooler	39.00 Fahrenheit	
White rice	Back side hot box	148.00 Fahrenheit	
Sliced cheese	1 door upright by burger station	39.00 Fahrenheit	
Chicken adobo	Hot box by Saute area	170.00 Fahrenheit	
Cream	3 door under coutner coffee area cooler	40.00 Fahrenheit	

Overall Comments:

NOTE: Joint inspection with Shannon Robinson and Crystal Grippin.

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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 **8/10/2026**. 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: Erza Beal
Manager
Signed On: July 27, 2026