

# 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>FA0211720 - BLEND CAFE                                       |  | <b>Site Address</b><br>2200 MISSION COLLEGE BL, SANTA CLARA, CA 95 |                                             | <b>Inspection Date</b><br>03/17/2026     |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>97</b> </div> |  |                                     |
| <b>Program</b><br>PR0430188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                    | <b>Owner Name</b><br>COMPASS GROUP USA, LLC |                                          | <b>Inspection Time</b><br>13:45 - 14:50 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>THAO HA                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                       |                                             | <b>Consent By</b><br>NANCY VEGA CARBAJAL |                                         |                                                                                                                                                                |  | <b>FSC</b> Ronald Chan<br>2/17/2028 |

  

| 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  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       | X  |       |       |        |     |     | S   |
| 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                                    |     |     |
| 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                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                                |                                  |
|--------------------------------------------------------------------------|----------------------------------------------------------------|----------------------------------|
| Facility<br>FA0211720 - BLEND CAFE                                       | Site Address<br>2200 MISSION COLLEGE BL, SANTA CLARA, CA 95054 | Inspection Date<br>03/17/2026    |
| Program<br>PR0430188 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>COMPASS GROUP USA, LLC                           | Inspection Time<br>13:45 - 14:50 |
| K48                                                                      | Plan review                                                    |                                  |
| K49                                                                      | Permits available                                              |                                  |
| K58                                                                      | Placard properly displayed/posted                              |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Observed manual dishwashing. Employee dipped in container lid for a few seconds and remove from 200ppm quat ammonia[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**[COS] Lid was resanitized for longer to allow for longer contact with quaternary ammonia.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item           | Location                            | Measurement       | Comments                                                                            |
|----------------|-------------------------------------|-------------------|-------------------------------------------------------------------------------------|
| Salmon         | Right under counter cooler          | 40.00 Fahrenheit  |                                                                                     |
| Fish roe       | Sushi display cooler                | 41.00 Fahrenheit  |                                                                                     |
| Spicy tuna     | Sushi display cooler                | 40.00 Fahrenheit  |                                                                                     |
| White fish     | Sushi display cooler                | 41.00 Fahrenheit  |                                                                                     |
| Hot water      | 3-comp sink                         | 120.00 Fahrenheit |                                                                                     |
| Warm water     | handwash sink                       | 100.00 Fahrenheit |                                                                                     |
| Shrimp Tempura | 1 door upright cooler               | 34.00 Fahrenheit  |                                                                                     |
| Crab salad     | Right under counter cooler          | 40.00 Fahrenheit  |                                                                                     |
| Quat ammonia   | 3-comp sink                         | 200.00 Fahrenheit |                                                                                     |
| Pork soup      | 1 door under counter cooler in back | 39.00 Fahrenheit  |                                                                                     |
| Miso soup      | Ice bath                            | 109.00 Fahrenheit | Per employee soups were placed in ice bath from soup warmers in the last 10 minutes |
| Pork soup      | Ice bath                            | 145.00 Fahrenheit | Per employee soups were placed in ice bath from soup warmers in the last 10 minutes |
| Corn           | 1 door upright cooler               | 37.00 Fahrenheit  |                                                                                     |
| Tofu           | Left under the counter cooler       | 39.00 Fahrenheit  |                                                                                     |
| Cha shu        | Countertop cooler                   | 40.00 Fahrenheit  |                                                                                     |

### Overall Comments:

**NOTE: All items not in refrigeration or in soup holding well observed to have been discarded in bin by 3-comp sink.**

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 **3/31/2026**. 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.

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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 |



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**Received By:** Nancy Vega Carbajal  
Director of Dining Services

**Signed On:** March 17, 2026