

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 FA0252220 - SUN CAFE - THOMAS CUISINE		Site Address 3000 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 09/02/2026		Placard Color & Score GREEN 90		
Program PR0367069 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THOMAS MANAGEMENT LLC		Inspection Time 12:35 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CODY ANDERSON				FSC Cody Anderson 10/21/2029

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						
K07	Proper hot and cold holding temperatures	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						
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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: From service cookline measured to have:

1) Ice bath ontop of stove:

-Cheese at 55F

-Sauce at 57F

2) Countertop:

-Ranch at 58F

-Mayo at 58F

3) Steam table:

-Fried fish at 126F

-French fries at 118F

Per operator foods on service line and prepackaged grab n go hot foods are stocked at 10:00AM and kept until 2:00PM and new foods are placed out on line. No labels, logs, time tracker, or standard operating procedures observed at time of inspection.

[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.

[COS] Operator discarded all food out on counter, in ice bath, under heat lamps and in steam table at service cookline at 14:00. Operator restocked area and labeled food with time. Per operator facility is closes hot foods service line at 17:00 and all food will be discarded by end of the day.

Follow-up By
09/09/2026

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Prepackaged boxes of fried food meals observed to be out for grab n go without seal.

[CA] Seal prepackaged foods to protect food from tampering.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chicken tenders	Side line hot box	149.00 Fahrenheit	
Crab salad	Upright cooler in back	37.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Cilantro rice	Service cookline hot box	151.00 Fahrenheit	
Milk	Walk in cooler	39.00 Fahrenheit	
French fries	Unde the counter cooler	36.00 Fahrenheit	
Sauce	Upright cooler in back	40.00 Fahrenheit	
Hummus	Service line cold holding insert	41.00 Fahrenheit	
Fried fish	Side line hot box	135.00 Fahrenheit	
Raw chicken	Walk in cooler	39.00 Fahrenheit	
Rice	Service line steam table	142.00 Fahrenheit	
Shredded cheese	Upright cooler in back	39.00 Fahrenheit	
Poke	Service line cold holding insert	40.00 Fahrenheit	
French fries	Service line steam table	118.00 Fahrenheit	
Prepackaged tenders	Side steam table	137.00 Fahrenheit	
Fried fish	Service line steam table	126.00 Fahrenheit	
Chicken	Service line steam table	153.00 Fahrenheit	
Griddle hot water bath	Cooked hamburger	149.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Mac salad	Walk in cooler	39.00 Fahrenheit	
Chow mein	Service cookline hot box	139.00 Fahrenheit	
Chicken tenders	Unde the counter cooler	38.00 Fahrenheit	

Overall Comments:

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 **9/16/2026**. 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: Daniel Cody Anderson
Food Service Director
Signed On: September 02, 2026