

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 FA0254683 - NVIDIA CORPORATION - NTH STREET CAFE		Site Address 2701 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 09/30/2026		Placard Color & Score YELLOW 76		
Program PR0371566 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:10 - 12:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SEAN SWOFFORD				FSC Matthew Brady 08/09/2027

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						
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		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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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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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:

Mushrooms and corn in upright warmer by side door measured to be 116F and 117F. Ambient temperature of unit measured to be 140F. Other items in unit measured to be over 135F(see measured observations).

Follow-up By 10/07/2026

MINOR:

Seaweed and tofu in upright cooler by sushi prep area measured to be 46F. Other PHFs in cooler measured to be 41F and below. Cooler observed to be ajar at time of inspection. Door of cooler pops open when other door is closed.

[CA] Keep PHFs at 135F and above for hot holding OR at 41 and below for cold holding.

[COS] Per employee both corn and mushrooms were prepared between 9:30-10:00AM (30 minutes - 1 hour prior). Both items were reheated to 165F.

Upright cooler doors were closed and sealed. Ambient temperature dropped to 44F after 15 minutes.

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: Upright dishwasher measured to have sanitizer cycle of 143F. Employee had been continuously running dishwasher during inspection.

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

[SA] Facility is using dishwasher to wash and rinse but shall manually sanitize using quaternary ammonia in 3-comp sink.

A Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Facility filled up 3-comp sink with sanitize and dishes that were just washed by dishwasher were submerged in sanitizer solution.

Follow-up By 10/07/2026

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Metal backing and handles of soda dispenser observed to have some built up grime. [CA] Clean handles and backing of soda machine.

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

Inspector Observations: Right most walk in cooler and interior walk in cooler door observed to have fraying gaskets. [CA] Repair gaskets and maintain in good condition.

Ice observed built up in walk in freezer in the back under condenser. [CA] Remove ice build up and ensure condenser is in good condition.

Facility observed to have service area outside for dispensing open foods. [CA] Facility may not operate pop up kitchen outside of permitted areas.[COS] Facility moved all food operation back inside. Facility shall submit to plan check for satellite facility for operating an additional dispensing area outside the approved kitchen/service areas.

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

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Inspector Observations: *Griddle at mexican food station observed to not be under hood. Hood observed to next to griddle station.*

[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

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

Inspector Observations: *Floors in walk in area observed to be chipped and missing approved finishes in spots.*

[CA] *Repair floors and maintain in good condition.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
White rice	Under counter warmer	153.00 Fahrenheit	
Milk	Walk in 2	37.00 Fahrenheit	
Cilantro rice	Upright warmer	145.00 Fahrenheit	
Chicken	Walk in 1	40.00 Fahrenheit	
White rice	Upright warmer	154.00 Fahrenheit	
Brown rice	Upright warmer	156.00 Fahrenheit	
Eggs	Walk in 2	36.00 Fahrenheit	
Chicken curry	Upright warmer	172.00 Fahrenheit	
Sliced cheese	Prep cooler	40.00 Fahrenheit	
Cut tomatoes	Prep cooler	39.00 Fahrenheit	
Cheese	Walk in 2	37.00 Fahrenheit	
Mushrooms	Upright warmer	117.00 Fahrenheit	
Eggs	Drawers under cooking equipment	44.00 Fahrenheit	Per operator used for prep prior to lunch and placed back within the last 15 minutes
Salmon	Under counter warmer	169.00 Fahrenheit	
Rinse cycle	Mechanical dishwasher	143.00 Fahrenheit	
Sausage	Drawers under cooking equipment	40.00 Fahrenheit	
Cooked salmon	Walk in 1	72.00 Fahrenheit	Per operator cooked about 1 hour prior
Vegetarian curry	Under counter warmer	161.00 Fahrenheit	
Rice	Walk in 1	40.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
corn	Upright warmer	116.00 Fahrenheit	
Chicken	Upright warmer	177.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

NOTE: *Plan check information was emailed to operator regarding satellite facilities.*

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 **10/14/2026**. 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



Received By: Sean Swofford
Manager

Signed On: September 30, 2026