

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 FA0286640 - SODEXO @ BROADCOM INNOVATION - CAFET		Site Address 270 INNOVATION DR, SAN JOSE, CA 95134		Inspection Date 02/09/2026	
Program PR0430017 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SODEXO AMERICA LLC		Inspection Time 11:10 - 14:00
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By SAUL	FSC Vincent Lai 03/15/2030		

Placard Color & Score
GREEN
83

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				S
K08 Time as a public health control; procedures & records		X		X			S
K09 Proper cooling methods	X						S
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				S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display	X						S
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						S

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		

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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:

Flat of raw shell eggs measured 80F while maintained out of temperature control at the pizza station. Per staff, raw shell eggs are intended to be subjected to time as a public health control (TPHC - 4 hour rule); However, raw shall eggs were not logged in the TPHC logs for the pizza station.

[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] Raw shell eggs properly time logged.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed touching their nose, then continued onto food preparation.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Prosciutto measured 49F while maintained in a double stack insert in a prep cooler at the "Bites" area of the front service line. Per staff, prosciutto had been removed from the walk-in cooler and placed into the prep cooler two hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Prosciutto relocated to the lower portion of the prep cooler.

***Note: Recommend not double-stacking containers in prep inserts, as this may render it incapable of maintaining at 41F or below.**

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

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Inspector Observations:

Black, mold like build-up observed on several cutting boards that were not actively in-use.

[CA] Replace cutting boards when they become too worn/scratched to be cleaned properly.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
milk	walk-in cooler 3	38.00 Fahrenheit	
garlic in oil sauce	under-counter cooler - global area	39.00 Fahrenheit	
tuna	prep cooler - sushi area	39.00 Fahrenheit	
grilled chicken and vegetables	hot hold - countertop inserts - la cocina area	149.00 Fahrenheit	
raw halibut	walk-in cooler 1 - far left	39.00 Fahrenheit	
mashed potato	under-counter cooler - bites area	38.00 Fahrenheit	
warm water	hand sink - employee restroom	100.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
italian dressing	under-counter cooler - bites area	41.00 Fahrenheit	
raw chicken	walk-in cooler 2	39.00 Fahrenheit	
seaweed salad	prep cooler - sushi area	40.00 Fahrenheit	
par-cooked bacon	under-counter cooler - la cocina area	38.00 Fahrenheit	
grilled chicken	upright warmer - back left kitchen hallway	154.00 Fahrenheit	
salmon	walk-in cooler 2	41.00 Fahrenheit	
curry	under-counter warmer - plates area	148.00 Fahrenheit	
vegetables	under-counter cooler - soup station	40.00 Fahrenheit	
oyster sauce	under-counter cooler - global area	39.00 Fahrenheit	
pork loin	walk-in cooler 3	40.00 Fahrenheit	
braised lamb and potato	stovetop - hot hold - global area	184.00 Fahrenheit	
fish	under-counter warmer - la cocina area	149.00 Fahrenheit	
sliced tomato	cold hold - countertop inserts - global area	38.00 Fahrenheit	
cooked chicken	upright warmer - back kitchen hallway	142.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
poached egg	hot water bath - bites area	143.00 Fahrenheit	
soy ginger (teriyaki) sauce	hot hold - sushi area	147.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
tomato soup	hot hold - stovetop	184.00 Fahrenheit	
rice	hot hold - countertop inserts - wok station	164.00 Fahrenheit	
raw shell eggs	prep cooler - sushi area	38.00 Fahrenheit	
rice	under-counter warmer - global area / wok station	179.00 Fahrenheit	
cheese	cold hold - countertop inserts - global area	40.00 Fahrenheit	
sliced tomato	walk-in cooler 1 - far left	41.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
pizza	upright warmer - plates area / pizza area	153.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	165.00 Fahrenheit	
tandoori chicken	under-counter warmer - plates area	152.00 Fahrenheit	
quaternary ammonium	sanitizer bucket	200.00 PPM	
cheese	prep cooler - plates area	39.00 Fahrenheit	
frozen onion rings	under-counter freezer - back kitchen hallway	22.00 Fahrenheit	
beans	hot hold - countertop inserts - la cocina area	152.00 Fahrenheit	

Overall Comments:

Access through Front Desk - host listed as Saul Macias.

Placard posted to the left of the dish drop area.

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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 2/23/2026. 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

Saul Macias

Received By: Saul Macias
Area General Manager

Signed On: February 09, 2026