

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 FA0286167 - NVIDIA CAFE - ENDEAVOR		Site Address 2788 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 05/06/2026		Placard Color & Score GREEN 90		
Program PR0429355 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 11:45 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO				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		X			
K07	Proper hot and cold holding temperatures					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		
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		X
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Sushi making station observed to be set up on island service line. Island service line originally set up for self service and grab and go services only. Portable handwash snk station observed to be set up in the middle with no water inside. [CA] Provide handwash station at food prep station. [SA] Cease and desist prepping food at island service lines until approved fixed handwash sink is installed. Facility shall submit plans for approval to this Agency prior to installing handwash sink. See EHinfo.org for more information regarding plan submittal.*

Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloth at coffee bar observed to be kept in empty container. [CA] Store wiping cloth in sanitizer solution (100ppm chlorine or 200ppm quat ammonia) [COS] Operator added sanitizer to bucket.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Spanish rice	Mexican station under counter warmer	141.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Roasted asparagus	Plate lunch station under counter warmer	137.00 Fahrenheit	
Shrimp	Sushi diaply case	40.00 Fahrenheit	
Milk	Under the counter by espresso machine	41.00 Fahrenheit	
Fruit tart	Under counter cooler left coffee bar	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Fried rice	Asian station under counter warmer	143.00 Fahrenheit	
Milk	2 door upright coffee bar	40.00 Fahrenheit	
Hamburger	Griddle drawer ooler	40.00 Fahrenheit	
Tofu	Walk in cooler middle	38.00 Fahrenheit	
Gyro	Under the counter cooler right coffee bar	36.00 Fahrenheit	
Fish	Walk in freezer right most	3.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken drums	Front service line warmer	139.00 Fahrenheit	
Feta cheese dip	Walk in cookler left most	40.00 Fahrenheit	
Cooked chicken	Walk in cooler middle	48.00 Fahrenheit	Per operator cooked about 3 hours prior
Sushi	Grab n go cooler	42.00 Fahrenheit	
Rice	Indian station under counter warmer	158.00 Fahrenheit	
Chia seed pudding	Walk in cookler left most	39.00 Fahrenheit	
Rinse temperature	Upright dishwasher	160.00 Fahrenheit	

Overall Comments:

NOTE: *Vacuum sealer observed on site. No ROP(reduced oxygen packaging) foods observed in cold storage at time of inspection. Prior to using ROP facility shall submit SOPs to this Agency for approval. In SOPs, provide break down of what kind of foods will be vacuum sealed, duration of seal, where food will be stored, temperature of food, and any corrective actions that may occur.*

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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 5/20/2026. 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: Joe Debono
Executive Chef

Signed On: May 06, 2026