# 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 | Site Address | Inspection Date |
|---|---|---|
| FA0306020 - FLAGSHIP CULINARY SERVICES @ META SUNN | 1190 DISCOVERY WY, SUNNYVALE, CA 94089 | 08/05/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0440932 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | FLAGSHIP CULINARY SERVI | 12:30 - 13:30 |

| Inspected By | Inspection Type | Consent By | FSC |
|---|---|---|---|
| MAMAYE KEBEDE | ROUTINE INSPECTION | JACQUELIN ALVAREZ | Jacquelin Alvarez 7/14/2028 |

**Placard Color & Score**

**GREEN**

**88**

| | RISK FACTORS AND INTERVENTIONS | IN | OUT Major | OUT Minor | COS/SA | N/O | N/A | PBI |
|---|---|---|---|---|---|---|---|---|
| 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 | | | | | | |
| 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 | | | | S |
| 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 | X | |
| 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

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: Some recently sanitized utensils were stacked together on the utensil storage shelf.***
***[CA] Air dry all clean utensils before staking them together.***

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

***Inspector Observations: Multiple drain flies were observed in the janitorial sink, warewash sink, and some in the produce wash area.***
***[CA] Eliminate vermin from the facility by a legal method.***

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

***Inspector Observations: Multiple wet/soiled wiping cloths were stored on the preparation tables, wash area, and the counters***
***[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).***

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

***Inspector Observations: Drainpipes from some of the preparation sink in the kitchen area were immersed inside the floor sink.***
***[CA] To prevent possible contamination from backup of sewage, please provide at least one inch air gap between the drainpipes and the floor sinks.***

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

***Inspector Observations: Excessive water accumulation was observed on the floor below the manual three compartment warewash sink.***
***[CA] Keep the floor areas neat, clean, and dry all the time.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| Sliced turkey | Deli station | 41.00 Fahrenheit | |
| Fried chicken | Carving station | 175.00 Fahrenheit | |
| Soup | Soup station | 167.00 Fahrenheit | |
| Hot water | Mechanical dishwasher | 163.00 Fahrenheit | |
| Roasted beef | Deli station | 41.00 Fahrenheit | |
| Fried chicken | Carving station | 159.00 Fahrenheit | |
| Drumstick | Carving station | 160.00 Fahrenheit | |
| Cheese | Soup station | 34.00 Fahrenheit | |

### Overall Comments:

***Change of Ownership:***
***Note: 1. This limited/routine inspection is conducted for a change of ownership for SR0885874***
***NEW OWNER: Sodexo America, LLC*** ***NEW FACILITY NAME: Sodexo @Meta - Fuel Cafe***
***The applicant has completed the application for an Environmental Health Permit.***

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***FP17 $2,839.00 will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.***
***Permit issued and valid: 09/01/26- 08/31/27. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.***

***The official Environmental Health permit must be post on public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.***
***Information on a Food Safety Certificate and Food Handler cards are available at https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx.***
****Structural Review inspection conducted on 08/05/2026***

***2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.***

***Additional information on Plan Check Program is available at https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx. Or contact dehplancheck@deh.sccgov.org for information on the plan submittal process and fees.***

***3.Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.***

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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 **8/19/2026**.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:** Ryan Villaruel
Ex Chef
**Signed On:** August 05, 2026