

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 FA0301661 - NVIDIA CORPORATION - VOYAGER CAFE | | Site Address 2888 SAN TOMAS EX, SANTA CLARA, CA 95050 | | Inspection Date 10/14/2024 | | Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 86 </div> | | |
| Program PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name BON APPETIT MANAGEMEN | | Inspection Time 09:40 - 12:20 | | | |
| Inspected By THAO HA | | Inspection Type ROUTINE INSPECTION | | Consent By JOE DEBONO | | | | FSC Joe DeBono 12/14/2024 |

| 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 | 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 | | | | | | 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 | 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 | | |
| 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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Grab n go cooler measured to have:

-Melon at 52F

-Chicken cubed at 56F

-Yogurt cup at 49F

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Maintenance repaired cooler and cooler measured to be 41F after 1 hour.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) Handwash sink by pasta station missing handsoap. Fully stocked handwash sink available around corner inside kitchen.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Dispenser was refilled.

2) Sink at sushi station missing 6" splash guard. [CA] Provide 6" splash guard to prevent cross contamination.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Raw tuna observed to be thawing in prep cooler inside ROP packaging. [CA] Raw fish shall be kept frozen before and during ROP. [COS] Seal on ROP was broken.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|---------------------|---|-------------------|--------------------------------------|
| Mango Lassi | Indian station under counter cooler | 41.00 Fahrenheit | |
| Salmon | Drawer under grill | 39.00 Fahrenheit | |
| Butter chicken | Kitchen upright warmer | 162.00 Fahrenheit | |
| White rice | Kitchen upright warmer | 160.00 Fahrenheit | |
| Sashimi | Drawers under grill | 42.00 Fahrenheit | |
| Rinse cycle | Upright dishwasher | 200.00 Fahrenheit | |
| Lamb | Pizza station prep cooler | 59.00 Fahrenheit | Per employee made about 1 hour prior |
| Mango Lassi | Indian station under counter cooler | 40.00 Fahrenheit | |
| Cream | Pastry walk in cooler | 40.00 Fahrenheit | |
| Mac N cheese | Chef tables under counter warmer | 164.00 Fahrenheit | |
| Raw chicken | Production walk in cooler 3 | 40.00 Fahrenheit | |
| Roasted chicken | Chef tables under counter warmer | 135.00 Fahrenheit | |
| Stir fried tofu | Wok station warmer | 41.00 Fahrenheit | |
| Cheese | Pastry walk in cooler | 41.00 Fahrenheit | |
| Raw beef | Production walk in cooler 3 | 41.00 Fahrenheit | |
| White sauce | Pasta station prep cooler | 41.00 Fahrenheit | |
| Mozzarella salad | Middle back walk in cooler | 40.00 Fahrenheit | |
| Paneer curry | Indian cookline under the counter cooler | 150.00 Fahrenheit | |
| Cooked pulled pork | Walk in cooler 1 | 41.00 Fahrenheit | |
| Stir fried beef | Kitchen upright warmer | 149.00 Fahrenheit | |
| Roasted chicken | Kitchen upright warmer | 149.00 Fahrenheit | |
| Raw hamburger | drawers under gill | 39.00 Fahrenheit | |
| Sliced cheese | Grill prep cooler | 41.00 Fahrenheit | |
| White sauce | Pasta station 2 door under counter cooler | 39.00 Fahrenheit | |
| Sliced tomatoes | Grill prep cooler | 40.00 Fahrenheit | |
| Shrimp | Sushi display cooler | 38.00 Fahrenheit | |
| Cooked pasta | Walk in cooler 1 | 40.00 Fahrenheit | |
| Roasted chicken | Kitchen upright warmer | 155.00 Fahrenheit | |
| Chili | Kitchen upright warmer | 159.00 Fahrenheit | |
| Beef | Wok station 2 door cooler | 41.00 Fahrenheit | |
| Paneer curry | Kitchen upright warmer | 169.00 Fahrenheit | |
| Soup | Kitchen upright warmer | 152.00 Fahrenheit | |
| Raw chicken | Back walk in cooler | 40.00 Fahrenheit | |
| White rice | Kitchen upright warmer | 155.00 Fahrenheit | |
| Ambient temperature | Wok station 2 door cooler | 40.00 Fahrenheit | |
| Butter chicken | Indian cookline under the counter cooler | 154.00 Fahrenheit | |
| Warm water | handwash sink | 100.00 Fahrenheit | |
| Hot water | 3-comp sink | 120.00 Fahrenheit | |
| Sliced cheese | Middle back walk in cooler | 41.00 Fahrenheit | |

Overall Comments:

Send 48hr ROP SOP code to facility.

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 **10/28/2024**. 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: Matt Brady
Chef
Signed On: October 14, 2024