# 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 |
|---|---|---|
| FA0300654 - META INC 900 5TH AVE - MICRO BREAK ROOM | 900 5TH AV 3, SUNNYVALE, CA 94089 | 07/09/2026 |
| **Program** | **Owner Name** | **Inspection Time** |
| PR0441345 - LIMITED FOOD SERVICE CAT 2 - FP76 | COMPASS GROUP USA, INC | 15:00 - 15:15 |

| Inspected By | Inspection Type | Consent By |
|---|---|---|
| HAYLEY MENTZ | LIMITED INSPECTION | ANGELICA |

**Placard Color & Score**

**GREEN**

**N/A**

### Comments and Observations

## Major Violations

No major violations were observed during this inspection.

## Minor Violations

K48 - 2 Points - Plan review unapproved; 114380

***Inspector Observations: 1 counter-top follet ice machine with direct plumbing water line was observed.***
***1 counter-top brew bird unit with direct plumbing water line observed.***
***1 counter-top vitro X5 coffee dispenser with direct plumbing water line observed.***
***Plans not submitted to DEH Plan Check for all equipment.***

***[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.***
***PROVIDE PROOF OF PLAN SUBMISSION OR APPROVAL OR SUBMIT PLANS TO DEH PLAN CHECK OR REMOVE EQUIPMENT.***

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item | Location | Measurement | Comments |
|---|---|---|---|
| ambient | one door reach in | 36.00 Fahrenheit | |
| ambient | 2 door reach in | 38.00 Fahrenheit | |
| warm water | handwash | 100.00 Fahrenheit | |

## Overall Comments:

***OWNERSHIP CHANGE INFORMATION***

***NEW FACILITY NAME: InReach - Meta 900 SUN 103 FL 6***
***NEW OWNER: Sodexo Operations LLC***

***The applicant has completed the facility evaluation application process for an Environmental Health Permit.***

***The permit category for this facility is FP77. An invoice for the permit fee in the amount of $451.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.***
***The Environmental Health Permit will be effective: 08/01/26 - 07/31/27. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.***
***Okay to Operate.***
***An official permit will be mailed to the address on file and shall be posted in public view upon receipt.***

****Structural Review inspection conducted on 07/09/2026***
***Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to and obtain approval from DEH Plan Check prior to initiating change.***
***Plan check requirements may be obtained at www. https://deh.santaclaracounty.gov/***
***Plan Check General and Technical Questions:***

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***Email: dehplancheck@deh.sccgov.org***
***(408) 918-3400***

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 **7/23/2026**.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 |

**Received By:** Angelica
PIC

**Signed On:** July 09, 2026