

# 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 FA0279179 - BON APPETIT @ SAMSUNG SSI		Site Address 3655 N 1st ST, SAN JOSE, CA 95134		Inspection Date 03/02/2026	
Program PR0421267 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:10 - 13:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By ROBERT SAPIRMAN	FSC Paola Guitierrez Pineda 10/27/2028	

<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">71</div>
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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						S
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		X			S
K08 Time as a public health control; procedures & records	X						N
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				S
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	X	
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	X	
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

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

**Inspector Observations:**

*Two containers of chicken measured 123F, and 124F respectively while maintained in the upright warmer intended for service at the "gather" area of the front service line. Per staff, items had been cooked 2.5 hours prior and placed into hot holding.*

*Bacon wrapped chicken measured 119F, and eggplant rollatini measured 117F while maintained in the upright warmer intended for service at the "global" area of the front service line. Per staff, items had been cooked 45 minutes prior and placed into hot holding.*

*Chicken measured 124F, eggplant rollatini measured 109F, beef measured 113F, and grilled vegetables measured 117F while maintained at the various stations at the front service line. Per staff, items had been prepared between 45 minutes and 2.5 hours prior.*

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

*\*Note: Facility may opt to subject items to time as a public health control if items are unable to be maintained at 135F or above.*

*[COS] All items to be served or discarded by the end of lunch service (4 hours or less elapsed).*

### 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 hair and face, 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.*

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

**Inspector Observations:**

*Handwash sink to the right of the back kitchen entrance obstructed by a speedrack.*

*\*Note: Additional, available handwash station located nearby.*

*[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.*

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:**

**1. High temperature sanitizing rinse measured 159F at utensil contact in the mechanical dishwasher during active warewashing. High temperature sanitizing rinse subsequently measured 158F, and 159F.**

**[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).**

**2. Cleaned, wet containers stacked up on drying racks in a manner that does not facilitate air drying.**

**[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Water measured 117F at the three compartment dishwashing sink. Water measured 109F at the prep sink at the front service line at the "global" area.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

**Inspector Observations:**

**5+ fruit flies observed throughout the kitchen.**

**[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:**

**1. Raw chicken stored over pork and canned tuna in the walk-in cooler intended for animal products.**

**[CA] Bulk milk container dispensing tubes shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.**

**2. Numerous ready-to-eat bento boxes observed stored on counters directly in front of consumer foot-traffic, and lacked any method of preventing sneeze/splash contamination from passerby.**

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:**

**Ambient of the left-side sushi display case at the sushi area measured 44F via probe. Per staff, all potentially hazardous foods stored in the unit had been prepared less than 2 hours prior, and were to be served or discarded by the end of lunch service.**

**[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.**

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

**Inspector Observations:**

**Quaternary ammonium sanitizer measured 100ppm or less in multiple wiping cloth buckets. Employees observed using wiping cloths to wipe down food contact surfaces.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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## **Performance-Based Inspection Questions**

Needs Improvement - Time as a public health control; procedures & records.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw shell eggs	walk-in cooler - right	40.00 Fahrenheit	
pastrami	cold hold - deli area	40.00 Fahrenheit	
cubed ham	salad bar	39.00 Fahrenheit	
orange juice	upright cooler - left - back kitchen	41.00 Fahrenheit	
shredded cheese	walk-in cooler - right	39.00 Fahrenheit	
rice	upright warmer - global area	152.00 Fahrenheit	
pickles	two-door upright cooler - middle kitchen - left	40.00 Fahrenheit	
milk	upright cooler - left - back kitchen	41.00 Fahrenheit	
raw chicken	walk-in cooler - middle	38.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
salsa	two-door upright cooler - masala area	40.00 Fahrenheit	
raita	center island	59.00 Fahrenheit	TPHC
rice	hot hold - masala area	149.00 Fahrenheit	
sushi	walk-in cooler - left	39.00 Fahrenheit	
tamago	sushi display case - left	44.00 Fahrenheit	
mashed potato	upright warmer - back kitchen	143.00 Fahrenheit	
sliced tomatoes	cold hold - deli area	41.00 Fahrenheit	
raw patties	drawer cooler - grill area	41.00 Fahrenheit	
tamago	upright freezer - back kitchen	17.00 Fahrenheit	
ambient	sushi display case - left	44.00 Fahrenheit	
tomato soup	upright warmer - back kitchen	140.00 Fahrenheit	
kimchi	two-door upright cooler - middle kitchen - left	40.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	159.00 Fahrenheit	
cut melon	walk-in cooler - left	37.00 Fahrenheit	
milk	one-door under-counter cooler - coffee area	41.00 Fahrenheit	
feta cheese	drawer cooler - pizza area	41.00 Fahrenheit	
rice	rice warmer - sushi area	149.00 Fahrenheit	
tomato sauce	prep cooler - pizza area	41.00 Fahrenheit	
chicken tika	hot hold - masala area	145.00 Fahrenheit	
tofu	salad bar	41.00 Fahrenheit	
bacon wrapped chicken	oven	199.00 Fahrenheit	final cook temp
unagi	walk-in cooler - middle	37.00 Fahrenheit	
tuna	sushi display case - right	39.00 Fahrenheit	
quinoa	two-door under-counter cooler - masala area	40.00 Fahrenheit	
tuna salad	walk-in cooler - middle	37.00 Fahrenheit	
pineapple	under-counter freezer - center island	18.00 Fahrenheit	
pepper jack cheese	under-counter cooler - salad bar	40.00 Fahrenheit	
pork loin	walk-in cooler - middle	37.00 Fahrenheit	
salmon	sushi display case - right	39.00 Fahrenheit	
water	three compartment dishwashing sink	117.00 Fahrenheit	
frozen bulgogi	walk-in freezer	6.00 Fahrenheit	
frozen beef	walk-in freezer	5.00 Fahrenheit	
sliced cheese	drawer cooler - grill area	41.00 Fahrenheit	
yogurt	walk-in cooler - right	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
blanched edamame	upright warmer - back kitchen	135.00 Fahrenheit	
octopus	sushi display case - right	38.00 Fahrenheit	
broth	ice bath - prep sink	124.00 Fahrenheit	cooling
ham	cold hold - deli area	41.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment dishwashing sink	200.00 PPM	
kimchi	two-door upright cooler - korean area	41.00 Fahrenheit	

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grilled mushrooms                                      prep cooler - pizza area                                      41.00 Fahrenheit

**Overall Comments:**

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 **3/16/2026**. 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:** Robert Perez  
CDC

**Signed On:** March 02, 2026