

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 FA0213366 - COMPASS GROUP @ LOCKHEED #157	Site Address 1111 LOCKHEED WY 157, SUNNYVALE, CA 94089	Inspection Date 03/19/2026
Program PR0302779 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COMPASS GROUP USA, LLC	Inspection Time 10:45 - 11:55
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAWN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/19/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees working on the mechanical dishwasher was observed touching both clean and soiled dishes without washing hand in between.

[CA] After loading the soiled dishes on the mechanical dishwasher, employees must wash their hands before removing the washed utensils from the mechanical dishwasher. Employees must wash their hands after handling soiled equipment or utensils, among others. The person in charge informed the employee to wash hand and rewash the utensils (COS).

Follow-up By
03/19/2026

Minor Violations

Cited On: 03/19/2026

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 freshly sanitized utensils were stacked together on the utensil storage shelf.

[CA] Air dry all clean utensils before staking them together.

Follow-up By
03/19/2026

Cited On: 03/19/2026

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

Inspector Observations: Heavy grease, food, and dirt buildup were observed on the floor below the cook-line in the grill station.

[CA] Conduct a regular thorough cleaning on the floor area.

Follow-up By
03/19/2026

Measured Observations

Item	Location	Measurement	Comments
Burger	Final cook	160.00 Fahrenheit	
Turkey sandwich	Grill station	41.00 Fahrenheit	
Hot water	Mechanical dishwasher	161.00 Fahrenheit	
Boiled eggs, salad station	Buffet line	41.00 Fahrenheit	
Cheese	Grill station	41.00 Fahrenheit	
Diced tomato	Grill station	41.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection that was conducted on 2/4/2026. The facility was issued a conditional pass for failing to store potentially hazardous food products at a safe temperature zone and for very low temperature on the mechanical dishwasher.

Both violations are observed to be corrected during today's follow-up inspection. Food products stored above the safe temperature zone are monitored with time as a public health control system, and temperature on the mechanical dishwasher is raised to 161 oF.

Therefore, the facility is issued a pass green placard. However, the above violations must be corrected immediately as well.

2. The manager has requested a change of person in charge for the cafeteria. She is told to email her request to the inspector.

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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 **4/2/2026**. 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: Aracelly Espinoza
Kitchen Manager

Signed On: March 19, 2026