

# 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

|                                                                                 |  |                                                                   |                                            |                                      |                                         |                                                                                                                                                                |  |                                     |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------------|--------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0300327 - AURORA CAFE - MOUNTAIN VIEW - KITCHEN A          |  | <b>Site Address</b><br>280 N BERNARDO AV, MOUNTAIN VIEW, CA 94043 |                                            | <b>Inspection Date</b><br>01/21/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>95</b> </div> |  |                                     |
| <b>Program</b><br>PR0440906 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                                   | <b>Owner Name</b><br>BON APPETIT MANAGEMEN |                                      | <b>Inspection Time</b><br>10:20 - 12:30 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>KAYA ALASSFAR                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                            | <b>Consent By</b><br>STEPHANIE GOMEZ |                                         |                                                                                                                                                                |  | <b>FSC</b> DAISY ANAYA<br>5/10/2029 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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                              | X   |     |
| 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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|                                                                          |                                                            |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------------|----------------------------------|
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| Program<br>PR0440906 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>BON APPETIT MANAGEMENT CO                    | Inspection Time<br>10:20 - 12:30 |
| 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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Held inside the walk-in for about an hour per the chef: cut tomatoes were measured at 45F.**

**Held in pizza prep table: cooked onions measured at 43F.**

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Testing equipment for the high temp dishwasher is not available.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item               | Location                   | Measurement       | Comments |
|--------------------|----------------------------|-------------------|----------|
| final rinse temp   | dishwasher                 | 160.00 Fahrenheit |          |
| water              | hand sinks                 | 100.00 Fahrenheit |          |
| soup               | hot holding unit           | 176.00 Fahrenheit |          |
| roast pork         | hot holding undercounter   | 167.00 Fahrenheit |          |
| cut chicken        | pizza station              | 41.00 Fahrenheit  |          |
| mozzarella         | prep table (pizza station) | 41.00 Fahrenheit  |          |
| quat sanitizer     | sanitizer bucket           | 200.00 PPM        |          |
| water              | food prep sink             | 120.00 Fahrenheit |          |
| tofu               | walk-in refrigerator       | 41.00 Fahrenheit  |          |
| quat sanitizer     | 3-comp sink                | 200.00 PPM        |          |
| rice               | walk-in refrigerator       | 41.00 Fahrenheit  |          |
| water              | 3-comp sink                | 120.00 Fahrenheit |          |
| cooked cauliflower | walk-in refrigerator       | 41.00 Fahrenheit  |          |
| cut tomatoes       | walk-in refrigerator       | 45.00 Fahrenheit  |          |
| salsal             | walk-in refrigerator       | 40.00 Fahrenheit  |          |
| roast pork         | hot box                    | 156.00 Fahrenheit |          |
| cooked onion       | prep table (pizza station) | 45.00 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 **2/4/2026**. 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.

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**Legend:**

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** DAISY ANAYA  
EXECUTIVE CHEF

**Signed On:** January 21, 2026