

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 FA0303124 - SOLAR 4 AMERICA BARRACUDA STADIUM - CO		Site Address 1500 S 10TH ST, SAN JOSE, CA 95112		Inspection Date 01/28/2026	
Program PR0445497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ARAMARK CORPORATION/T		Inspection Time 13:50 - 15:00
Inspected By ANABELLE GARCIA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By DYLAN FRANCE		FSC Dylan France 03/22/2026	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Education

K01S - Demonstration of knowledge; food manager certification

K07S - Proper hot and cold holding temperatures

Measured Observations

Item	Location	Measurement	Comments
whole milk	2 door upright display cooler	41.00 Fahrenheit	IR
quaternary ammonium	3 comp sink	200.00 PPM	
ambient	beverage walk in cooler	39.00 Fahrenheit	
water	prep sinks	120.00 Fahrenheit	
ambient	2 door upright display cooler	38.00 Fahrenheit	
caesar dressing	walk in cooler	38.00 Fahrenheit	
raw beef	walk in freezer	-2.00 Fahrenheit	IR
water	3 comp sink	120.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	

Overall Comments:

A risk factor Assessment/Structural Review was provided during non-operation hours. Provided inspection, discussion and education focused on observed and non-observed risk factors know to contribute to foodborne illness.

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 **2/11/2026**. 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: Dylan France
Chef de Cuisine
Signed On: January 28, 2026