

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 FA0254781 - DINING COMMONS		Site Address 390 S 8TH ST, SAN JOSE, CA 95112		Inspection Date 03/13/2025		Placard Color & Score GREEN 93		
Program PR0371862 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name COMPASS GROUP USA, INC		Inspection Time 09:40 - 10:20			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ANNE MARIE MALONE				FSC Luis Valencia 06/25/2026

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						
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			
K08	Time as a public health control; procedures & records	X						
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						
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		
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		X
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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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:

In the self-service fruit and beverage section, at the countertop mini cooler, opened almond milk was measured at 46F at 10:30 am. Staff were unable to identify when the milk was opened.

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

[SA] Staff agreed to place the item on TPHC from start of opening (9:00 am).

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:

Facility has several pieces of equipment that are in disrepair or no longer being used.

[CA] Ensure to maintain the equipment clean and in good repair. Repair, service, or replace units. If they are no longer needed for the operation they shall be removed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

The exhaust hood filters have an accumulation of grease and dust.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Water	Dishwasher - Room 2	171.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sinks - All	200.00 PPM	
Corn	Walk in Freezer - Upstairs	-8.00 Fahrenheit	
Tater Tots	Upright Freezer	-6.00 Fahrenheit	
Cooked Chicken	Walk in Cooler - Meat	41.00 Fahrenheit	
Raw Chicken	Walk in Cooler - Downstairs	39.00 Fahrenheit	
Pork	Counter	70.00 Fahrenheit	Slicing
Water	Three Compartment Sinks - All	120.00 Fahrenheit	
Chicken Patties	Walk in Freezer - Downstairs	-16.00 Fahrenheit	
Shredded Cheese	Walk in Cooler - Dairy	41.00 Fahrenheit	
Water	Dishwasher - Room 1	161.00 Fahrenheit	
Cantaloupe	Walk in Cooler - Produce	38.00 Fahrenheit	
Cantaloupe	Counter	54.00 Fahrenheit	
Pasta	Upright Cooler	38.00 Fahrenheit	
Water	Hand Sinks	100.00 Fahrenheit	

Overall Comments:

Notes:

- Inspections for Dining Commons, Sono, Flour and Sauce, Neighborhood Eats, Delicious Without, Flame, Paper Lantern, and

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Rooted were done in conjunction and reports were written onsite afterwards.

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 3/27/2025. 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: Beto Valencia
Chef

Signed On: March 13, 2025