

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 FA0282686 - IRVINE COMPANY - BLDG E - CAFETERIA		Site Address 2635 AUGUSTINE DR, SANTA CLARA, CA 95054		Inspection Date 03/10/2026		Placard Color & Score GREEN 93		
Program PR0424054 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, INC		Inspection Time 10:40 - 12:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CECILY CERMAK				FSC Cecily Cermark 07/26/2030

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						
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						
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						
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	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		
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		X
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

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: Dishwasher measured to have rinse cycle at 158F. Observed employee running 1 load of dishes prior to testing dishwasher. After running dishwasher a few times dishwasher measured to be 160F. [CA] Ensure dishwasher can heat food contact surfaces to at least 160F for high temperature sanitation. Measure dishwasher prior to use.

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: 1) Side walk in cooler by salad prep station observed to have first light compartment collecting condensation and dripping onto floor of walk in cooler. [CA] Repair light shield and ensure light is not leaking. Ensure food is fully enclosed when transporting around walk in cooler.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door and side door leading outside observed to have gap between double door. [CA] Close gap in the middle of the double doors to prevent entry of vermin

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Strawberry yogurt	2 door salad reach in cooler	40.00 Fahrenheit	
Feta crumbles	1 door salad upright cooler	41.00 Fahrenheit	
Cooked beef	Kitchen walk in cooler	37.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Chia parfait	Side assembly walk in cooler	40.00 Fahrenheit	
Raw chicken	Side assembly walk in cooler	32.00 Fahrenheit	
Sushi	Grab n go cookler	41.00 Fahrenheit	
Salmon	Grab n go hot box	139.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Green salad dressing	1 door salad reach in cooler	41.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Tuna salad	Side salad walk in cooler	40.00 Fahrenheit	
Roasted tofu	Side salad walk in cooler	40.00 Fahrenheit	
Raw beef	Side assembly walk in cooler	40.00 Fahrenheit	
Green salad dressing	2 door salad reach in cooler	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Raw ground beef	Kitchen walk in cooler	36.00 Fahrenheit	
Sliced cheese	Side salad walk in cooler	42.00 Fahrenheit	Per operator rack was taken out to assemble and prep.

Overall Comments:

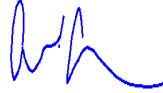
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/24/2026**. 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: Cecily Cermak
Executive Chef

Signed On: March 10, 2026