

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 FA0206556 - ANALOG DEVICES INC		Site Address 160 RIO ROBLES, SAN JOSE, CA 95134		Inspection Date 03/03/2026	
Program PR0306122 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ANALOG DEVICES INC		Inspection Time 10:00 - 11:25
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By JOSE MARQUEZ	FSC Jose Marquez 09/13/2030		

Placard Color & Score GREEN 71

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	X			
K07 Proper hot and cold holding temperatures			X				S
K08 Time as a public health control; procedures & records			X				N
K09 Proper cooling methods		X		X			N
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						S

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	X	
K27 Food separated and protected	X	
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A deep container of grilled chicken in a container kept tightly covered with a lid measured 51F while maintained in the middle walk-in cooler. Per staff, and per a label on the container, it had been cooling since yesterday.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

**Note: Recommend utilizing shallow containers, and not covering with a tight fitting lid during the cooling process.*

[COS] Grilled chicken was voluntarily discarded.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed touching face, then continued onto food preparation.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. Handwash sink next to the three compartment sink obstructed by a trash can placed in front.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction was removed.

2. Soap dispenser at the pastry area is inoperable.

[CA] Provide handwashing cleanser in a functional dispenser at handwash stations at all times.

[COS] PIC repaired soap dispenser.

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

Inspector Observations:

Numerous potentially hazardous foods, including salmon, ham, and mashed potatoes measured between 42F and 43F while maintained in the right-side walk-in cooler. Ambient of the walk-in cooler measured 42F via probe. Pipes leading into the condenser unit observed to be leaking. Per the PIC, the walk-in cooler had been reading at 41F earlier this morning.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

If refrigeration is incapable of maintaining potentially hazardous foods at 41F or below, discontinue the use of the unit until it can be repaired.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility is properly following time as a public health control procedures (4-hour rule) for items at the salad bar and for items in ice baths at the front service line, but could not provide written SOP's (standard operating procedures).

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[SA] TPHC form to be emailed to the operator.

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:

1. Heavy accumulation of black grime and filth on blade of table-mounted can opener.

[CA] Food contact surfaces shall be maintained clean.

2. Cleaned, wet dishes observed stacked up in numerous quantities in a manner that does not facilitate air drying on the shelving units directly adjacent to the three compartment sink.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Container of frozen fish observed thawing while not fully immersed under running water in the prep sink at the entrance of the kitchen.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Pipes leading into the condenser unit in the left-side walk-in cooler observed dripping onto containers and packages of food. No direct contamination observed.

[CA] All food shall be separated and protected from possible contamination.

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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:

Pipes leading into the condenser unit in the right-side walk-in cooler observed to be leaking. A wiping bucket full of wastewater observed under one leak, and a metal bowl full of water observed under another leak. Ambient of the right-side walk-in cooler measured 42F via probe.

Pipes leading into the condenser unit in the left-side walk-in cooler observed to be leaking at a slow rate.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below, and shall be maintained in good repair.

Ensure that internal thermometers are maintained inside refrigerators to accurately measure their ambient temperature.

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
sliced cheese	under-counter cooler - grill station	40.00 Fahrenheit	
beef	upright pass-through warmer	149.00 Fahrenheit	
raw patties	under-counter cooler - grill station	41.00 Fahrenheit	
rice	upright pass-through warmer	162.00 Fahrenheit	
roasted vegetables	walk-in cooler - middle	56.00 Fahrenheit	cooling
raw shell eggs	walk-in cooler - left	39.00 Fahrenheit	
salmon	walk-in cooler - right	42.00 Fahrenheit	
frozen onion rings	under-counter freezer - grill station	15.00 Fahrenheit	
mashed potato	walk-in cooler - right	42.00 Fahrenheit	
hummus	walk-in cooler - middle	40.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
ham	walk-in cooler - right	43.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
pepper jack cheese	walk-in cooler - left	40.00 Fahrenheit	
mayo	under-counter cooler - panini station	40.00 Fahrenheit	
noodles	salad bar	59.00 Fahrenheit	TPHC
sliced tomatoes	ice bath - self service line - panini	60.00 Fahrenheit	TPHC
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
jjicama	walk-in cooler - right	42.00 Fahrenheit	
juice	drink display cooler	41.00 Fahrenheit	
alfredo sauce	walk-in cooler - left	40.00 Fahrenheit	
chicken	walk-in cooler - middle	40.00 Fahrenheit	
quaternary ammonium sanitizer	wiping cloth bucket	200.00 PPM	
sliced tomatoes	under-counter cooler - panini station	41.00 Fahrenheit	
frozen fries	walk-in freezer	8.00 Fahrenheit	
shrimp	ice bath - cook-line	54.00 Fahrenheit	prep
hot water	prep sink	120.00 Fahrenheit	

Overall Comments:

Report was written off-site. Report emailed to operator.

TPHC form sent to operator via email.

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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 **3/17/2026**. 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: Report written off-site.

Signed On: March 03, 2026