

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 FA0252910 - CISCO ARAMARK		Site Address 3650 CISCO WY, SAN JOSE, CA 95134		Inspection Date 11/12/2024		Placard Color & Score GREEN 91		
Program PR0368169 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ARAMARK		Inspection Time 09:35 - 12:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CECELIA MATTOS				FSC Cecelia Burnett 07/12/2029

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						
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						
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	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	X	
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

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 1) Handwash sink by dishwashing area observed to be missing running water. Other handwash sinks available in connected kitchen area. [CA] Provide running water to handwash sink.

2) 3-comp sink at the end of prep area observed to have no running water. Per operator 3-comp sink has water turned off due to leak. Main 3-compartment sink by dishwashing area observed to be fully functional. [CA] Provide cold and hot running water to 3-comp sink.

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: Raw chicken observed to be stored above raw beef. Raw shrimp observed to be stored above tortillas and produce. [CA] Store raw meats below ready to eat foods and produce. Ensure raw meat storage is such that raw meats with higher required cooking temperatures are stored below.

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: Walk in freezer connected to walk in cooler observed to be non operational. Left most walk in cooler condenser observed to be dripping water. [CA] Ensure equipment is repaired and in operational condition.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Tongs for raw chicken observed to be stored such that handle is in direct contact with raw chicken. [CA] Store utensils such that handles are not in direct contact with food to prevent cross contamination. Recommend adding small container inside prep cooler insert to store tongs separately.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pesto chicken	Cooling rack by back cookline	148.00 Fahrenheit	Per employee pesto chicken was pulled about 30 minutes prior
Chicken stewwed	In large kettle	182.00 Fahrenheit	
Milk	coffee bar under the counter cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Heavy cream	Produce walk in cooler	40.00 Fahrenheit	
Cooked tofu cubes	Right most walk in cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cubed chicken	Right most walk in cooler	62.00 Fahrenheit	Per employee and logs chicken measured to be 170F 3 hours prior and 69F about 3 minutes prior
Cooked peppers	Right most walk in cooler	41.00 Fahrenheit	
Ranch	under counter cooler at salad bar	40.00 Fahrenheit	
chlorine	coffee bar under counter cooler	50.00 Fahrenheit	
Raw shrimp	Prep cookline walk in cooler	44.00 Fahrenheit	Per employee shrimp came in with delivery just now.
Warm water	handwash sink	41.00 Fahrenheit	
Rinse cycle	Upright dishwasher	170.00 Fahrenheit	
Heavy cream	Delivery	44.00 Fahrenheit	
Sliced cheese	Prep cookline walk in cooler	41.00 Fahrenheit	
Pesto tofu	Cooling rack by back cookline	121.00 Fahrenheit	Per employee tofu was pulled about 45 minutes prior
Broccolini cooked	Grill station warmer	135.00 Fahrenheit	
Yogurt Parfait	Coffee bar grab n go cooler	41.00 Fahrenheit	
Raw salmon	Grill prep cooler	38.00 Fahrenheit	
Beans	Mexican food station warmer	154.00 Fahrenheit	

Overall Comments:

NOTE: Other Cisco Cafes from other buildings were discussed. Email was sent to confirm closure and to close out permits.

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 **11/26/2024**. 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: Cecelia Mattos
Manager
Signed On: November 12, 2024