

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 FA0211720 - COMPASS GROUP @ INTEL RNB		Site Address 2200 MISSION COLLEGE BL, SANTA CLARA, CA 95		Inspection Date 02/10/2026		Placard Color & Score GREEN 85		
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 10:15 - 12:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RONALD CHAN				FSC Ronald Chan 2/17/2028

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

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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Middle upright warmer by front door to the kitchen measured to have:

-Kimchi fried rice at 130F

-Chicken at 117F

Other PHFs in upright warmer measured to be 135F and above. Ambient temperature measured to be 147F.

Per operator items were made within the last 1-2 hours prior for lunch service.

2) Drawer coolers in back by grill station measured to be:

-Pooled egg whites at 46F

-Crumbled cheese at 45F

-Sliced cheese at 44F

-Sour cream at 45F

-Pooled whole eggs at 42F

Per operator items were there since breakfast.

[CA] Keep PHFs at 135F and above for hot holding or 41F and below for cold holding.

[COS] W

1) Chicken and fried rice was placed back into the oven to reheat to 165F and then returned to upright warming cabinet.

2) PHF was VC&D. Ice bath was added to drawer to keep PHFs cold and all PHFs will be moved into other coolers at the end of service.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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: Back prep sink, front 2 door upright warmer, 2 upright cooler observed to be inoperable.

[CA] Keep equipment in operational condition and maintain in good repair.

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: Gap observed between double doors leading outside in the back. [CA] Repair gap to prevent entry of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Rinse cycle	upright dishwasher	170.00 Fahrenheit	
Marinated chicken	Right walk in cooler	39.00 Fahrenheit	
Chicken	Middle entryway upright warmer	117.00 Fahrenheit	
Beans	Right entryway upright warmer	151.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Soup	Left entryway upright warmer	147.00 Fahrenheit	
Tomato rice	Right entryway upright warmer	149.00 Fahrenheit	
sliced cheese	Left walk in cooler	41.00 Fahrenheit	
Roasted peppers	Back cookline upright warmer	157.00 Fahrenheit	
Rinse cycle	conveyor dishwasher	160.00 Fahrenheit	
Ground beef	Drawer under grill	37.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Sandwich	Catering walk in cooler	44.00 Fahrenheit	
Egg fried rice	Front cookline upright warmer	149.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Kimchi rice	Middle entryway upright warmer	120.00 Fahrenheit	
Milk	Upright pass through cooler	39.00 Fahrenheit	
Cut tomatoes	Drawer under grill	37.00 Fahrenheit	
White rice	Middle entryway upright warmer	148.00 Fahrenheit	
Eggs	Catering walk in cooler	41.00 Fahrenheit	
Sliced cheese	Drawer under grill	41.00 Fahrenheit	
Diced turkey	Left walk in cooler	38.00 Fahrenheit	
Pooled egg whites	Drawers in back of grill area	46.00 Fahrenheit	
Sliced cheese	Drawers in back of grill area	45.00 Fahrenheit	
Bean salad	Right walk in cooler	41.00 Fahrenheit	

Overall Comments:

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 **2/24/2026**. 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: Taylor Sweet
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Signed On: February 10, 2026