

# 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

|                                                                                 |                                              |                                                                |                                              |                                      |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|----------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0287227 - AMAZON BON APPETIT                               |                                              | <b>Site Address</b><br>1140 ENTERPRISE WY, SUNNYVALE, CA 94089 |                                              | <b>Inspection Date</b><br>04/25/2025 |                                         |
| <b>Program</b><br>PR0402375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |                                              |                                                                | <b>Owner Name</b><br>BON APPETIT MANAGEMEN   |                                      | <b>Inspection Time</b><br>14:00 - 14:40 |
| <b>Inspected By</b><br>MAMAYE KEBEDE                                            | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>CHRISTOPHER LASSETTRE                     | <b>FSC</b> Christopher Lassetre<br>3/24/2028 |                                      |                                         |

Placard Color & Score

**GREEN**  
**92**

| 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   |     |     |
| 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                    |  |  |  |  |     |     |
| 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                                      |  |  |  |  |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                         |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------|----------------------------------|
| Facility<br>FA0287227 - AMAZON BON APPETIT                               | Site Address<br>1140 ENTERPRISE WY, SUNNYVALE, CA 94089 | Inspection Date<br>04/25/2025    |
| Program<br>PR0402375 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name<br>BON APPETIT MANAGEMENT COMPANY            | Inspection Time<br>14:00 - 14:40 |
| 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:** *Milk on container stored on the self-serve counter was measured above 50 OF. There was not time/temperature log which indicates what time the milk was removed from the safe temperature zone. [CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If milk going to be left at room temperature, proper time/temperature logs must be maintained. The milk on carafe is voluntarily condemned and destroyed by the manager (COS).*

### Minor Violations

No minor violations were observed during this inspection.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item       | Location            | Measurement       | Comments |
|------------|---------------------|-------------------|----------|
| Milk       | Ice bath            | 55.00 Fahrenheit  |          |
| Milk       | Undercounter fridge | 35.00 Fahrenheit  |          |
| Warm water | Handwash station    | 110.00 Fahrenheit |          |

### Overall Comments:

**Note: 1. Food manager safety certificate: Christopher Lassetre - 3/24/2028**

**2. Dishes and utensils are washed in the three compartment sink located in the main kitchen.**

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 **5/9/2025**. 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: Christopher Lassetre  
Cafe Manager  
Signed On: April 25, 2025