

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 FA0211815 - GA - BEST DAY EMPLOYEE CAFÉ		Site Address 2401 AGNEW RD, SANTA CLARA, CA 95054		Inspection Date 05/26/2025		Placard Color & Score GREEN 90		
Program PR0301877 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name CALIFORNIA'S GREAT AMEF		Inspection Time 15:30 - 16:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By VAN PHAM				FSC Van Pham 01/27/26

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						S
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		X			S
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						
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		X
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

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

Inspector Observations: Major:

- 1) Nacho cheese in countertop dispenser measured to be 127F.
- 2) Burger in water bath on griddle measured to be 128F

MINOR:

- 1) Spaghetti measured to be 130F.
- [CA] Maintain PHFs at 135F and above for hot holding.
[COS]

MAJOR:

- 1) Nacho cheese was reheated to 165F prior to being place was back into dispenser.
- 2) Griddle temperature was turned up and burgers were measured to be 132F after 5 minutes. Continue to reheat water to 165F prior.

MINOR:

- 3) Spaghetti was reheated to 165F and measured to be 156F in warmer after 30 minutes.

Minor Violations

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Thermometer read out on Chili countertop dispenser observed to be incorrect. [CA]
Calibrate thermometer for chili countertop dispenser.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat ammonia	sanitized bucket	200.00 Fahrenheit	
Raw hamburger	Walk in cooler	40.00 Fahrenheit	
Chili	Countertop dispenser	147.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Cooked hamburger	Water bath on griddle	128.00 Fahrenheit	
Reheating pasta sauce	Stove top	178.00 Fahrenheit	
Tuna	Countertop reach in cooler	41.00 Fahrenheit	
Cut tomatoes	Salad prep sink	42.00 Fahrenheit	
Spaghetti cooked	Upright warmer in the back across from cookline	130.00 Fahrenheit	
Hot dog	Water bath on griddle	162.00 Fahrenheit	
Raw hamburger	Prep cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Chicken tenders	cookline upright warmer	173.00 Fahrenheit	
Ham	Countertop reach in cooler	40.00 Fahrenheit	
Cheese	prep cooler	41.00 Fahrenheit	
Nacho cheese	Countertop dispenser	127.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

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 **6/9/2025**. 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: Vanny Pham
Food Safety Supervisor

Signed On: May 26, 2025