

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 FA0286692 - COMMONS EAST CAFE		Site Address 2515 AUGUSTINE RD, SANTA CLARA, CA 95054		Inspection Date 06/05/2025		Placard Color & Score GREEN 86		
Program PR0429897 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS ONE, LLC		Inspection Time 10:20 - 12:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANDREA PENA				FSC Andrea Pena 02/06/2030

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						
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	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 2 handwash sinks observed in the facility at salad bar and by front cookline observed to be missing soap. [CA] Provide all handwash stations with sink and paper towels. [COS] Operator provided hand pump soaps at each sink.

Minor Violations

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Sneeze guard observed to be set too high over salad bar to prevent cross contamination from customers.

[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

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 observed to have ice build up on top of boxes of food under condenser. [CA] Defrost walk in freezer and maintain equipment in good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth at coffee bar observed to be stored under espresso machine.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk	2 door cooler by espresso machine	39.00 Fahrenheit	
Cut tomatoes	1 door reach in	41.00 Fahrenheit	
Cooked potatoes	Walk in cooler	40.00 Fahrenheit	
Chicken	Out of oven	167.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cheese	2 door reach in cooler	40.00 Fahrenheit	
Cooked pasta	Walk in cooler	41.00 Fahrenheit	
Cut melon	2 door under the counter cooler across from sinks	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Quinoa	1 door reach in	52.00 Fahrenheit	Per employee made in the last hour
Cole slaw	2 door reach in cooler	53.00 Fahrenheit	Per employee made in the last hour
Yogurt	Grab n go cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cooked burgers	Off of grill	161.00 Fahrenheit	
Grilled chicken	Walk in cooler	58.00 Fahrenheit	Per employee made about 3 hours prior
Ranch	2 door reach in cooler	39.00 Fahrenheit	
Quat ammonia	Walk in cooler	200.00 Fahrenheit	
Cooked chow mein	warmer at chefs table station	146.00 Fahrenheit	
Quinoa	Walk in cooler	50.00 Fahrenheit	Per employee made in the last hour

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 **6/19/2025**. 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: Stephanie Olague
PIC

Signed On: June 05, 2025