

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 06/24/2026		Placard Color & Score GREEN 93		
Program PR0305173 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 12:40 - 14:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By TAYLOR SWEET				FSC Taylor Sweet 3/30/2028

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						
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						
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Prep cooler insert by grill measured to have sliced cheese at 45F and cut tomatoes at 48F. Shallow ice bath observed inside cooler. PHFs in reach in portion of cooler measured to be 41F Per operator stocpmnked for lunch within the last hour.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Cheese and cut tomatoes were moved to drawers in back corner to cool down to 41F*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Cooked onions observed to be stored in front of raw burger patties in drawer set up. [CA] Keep ready to eat foods behind raw meat to lower risk of cross contamination while moving raw meat.*

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

Inspector Observations: *Thermometer at grill station 2 door upright freezer observed to be inaccurate. Thermometer read 63F and ambient of cooler measured to be 12F.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Curry	Pass through hot box	162.00 Fahrenheit	
Vegetarian soup	Hot box by door	171.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Rinse cycle	Conveyor belt dishwasher	170.00 Fahrenheit	
Roasted vegetables	Main walk in cooler	63.00 Fahrenheit	Per label cooked today about 1.5 hours prior
Sliced cheese	Grill station prep cooler insert	45.00 Fahrenheit	
Egg	Drawers in back corner of grill station	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Raw chicken	Main walk in cooler	41.00 Fahrenheit	
Pozole Soup	Front cookline hot box	164.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Charcuterie board	Produce walk in cooler	50.00 Fahrenheit	Per operator charcuterie board was just prepped and assembled prior to being placed in walk in cooler
Milk	Catering walk in cooler	41.00 Fahrenheit	
Tuna salad	Catering walk in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	Pass through cooler at end	41.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
Cheese	Main walk in cooler	40.00 Fahrenheit	
Brown rice	Pass through hot box	149.00 Fahrenheit	
Cut tomatoes	Grill station prep cooler insert	48.00 Fahrenheit	
Chicken	Hot box by door	138.00 Fahrenheit	
Ambient	Back cookline hot box	159.00 Fahrenheit	
Sauce	Grill station prep cooler reach in	41.00 Fahrenheit	
Grilled onions	Drawers under grill	41.00 Fahrenheit	
Cut melon	Produce walk in cooler	41.00 Fahrenheit	

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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 **7/8/2026**. 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
Manger

Signed On: June 24, 2026