

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 FA0212150 - EUREST @ QUALCOMM		Site Address 3165 KIFER RD G, SANTA CLARA, CA 95051		Inspection Date 01/06/2025		Placard Color & Score GREEN 92		
Program PR0305087 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 11:35 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By IRVIN				FSC Siliambasam Selvarasu 07/02/2026

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		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		
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		

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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) Side 2 door upright cooler measured to have:

- Ambient temperature at 52F
- Cut tomatoes at 52F
- Roasted cauliflower at 59F
- Cooked chicken at 60F
- Cooked mushrooms at 54F
- Dressed chickpeas at 52F
- Beets at 52F
- Ham at 57F
- Cheese Crumble at 59F
- Ranch dressing at 49F
- Tofu at 70F

2) Pizza prep cooler inserts measured to have:

- Cooked mushrooms at 53F
- Cooked shrimp at 58F
- Shredded cheese at 45F
- Tomato sauce at 46F
- Cubed Chicken at 51F

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

[COS]

1) Per label all PHFs in 2 door upright side cooler except salad dressings were made today within the last 3 hours.

Per log cooler measured to be 41F at 8:30AM. PHFs were moved to walk in cooler.

After one hour, ambient temperature of reach in cooler measured to be 45F.

2) Per PIC, pizza cooler was stocked today about 1 hour prior and PHFs are kept and used the next day. PHFs in pizza prep cooler cold holding insert shall be discarded with other PHFs on TPHC at the end of lunch service (1:30PM).

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	handwash sink	100.00 Fahrenheit	
Cheese crumble	2 door cooler by side prep area	59.00 Fahrenheit	
Shredded cheese	Pizza prep cooler	46.00 Fahrenheit	
shredded cheese	Pizza prep cooler (reach in)	41.00 Fahrenheit	
Brie cheese	Protein walk in cooler	41.00 Fahrenheit	
Beef	bar upright warmer	141.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Turkey pinwheels	Grab n go cooler	42.00 Fahrenheit	
Soup	Soup warmer	153.00 Fahrenheit	
Dressed chickpeas	2 door cooler by side prep area	52.00 Fahrenheit	
Quat ammonia	bar 3-comp sink	200.00 Fahrenheit	
Cooked hamburger	off of grill	167.00 Fahrenheit	
Cooked shrimp	Pizza prep cooler	58.00 Fahrenheit	
Cut tomatoes	2 door cooler by side prep area	52.00 Fahrenheit	
Roasted chicken	Side upright warmer	169.00 Fahrenheit	
Yogurt sauce	Produce walk in cooler	41.00 Fahrenheit	
Milk	1 door under counter coffee bar cooler	39.00 Fahrenheit	
Rinse cycle	upright dishwasher	160.00 Fahrenheit	
Roasted cauliflower	2 door cooler by side prep area	59.00 Fahrenheit	
Scalloped potatoes	Out of oven for hot holding	182.00 Fahrenheit	
Raw beef	Protein walk in cooler	40.00 Fahrenheit	
Ham	2 door cooler by side prep area	57.00 Fahrenheit	
Raw hamburger	Drawer under grill	39.00 Fahrenheit	
Ranch dressing	2 door cooler by side prep area	49.00 Fahrenheit	
Sandwich	Grab n go cooler	41.00 Fahrenheit	
Tomato sauce	Pizza prep cooler	46.00 Fahrenheit	
Pene pasta	Produce walk in cooler	50.00 Fahrenheit	Per label, pasta was made in the last hour.
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cream cheese	2 door under counter coffee bar cooler	39.00 Fahrenheit	
Cooked mushrooms	2 door cooler by side prep area	54.00 Fahrenheit	
Beets	2 door cooler by side prep area	52.00 Fahrenheit	
Cooked chicken	2 door cooler by side prep area	60.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked mushrooms	Pizza prep cooler	53.00 Fahrenheit	
Pene pasta	Side upright warmer	175.00 Fahrenheit	
Cubed chicken	Pizza prep cooler	51.00 Fahrenheit	
Ambient temperature	Produce walk in cooler	40.00 Fahrenheit	
Tofu	2 door cooler by side prep area	70.00 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 **1/20/2025**. 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.

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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: Siliambrasam Selvarasu
PIC

Signed On: January 06, 2025