

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 FA0213366 - COMPASS GROUP @ LOCKHEED #157		Site Address 1111 LOCKHEED WY 157, SUNNYVALE, CA 94089		Inspection Date 02/04/2026		Placard Color & Score YELLOW 70		
Program PR0302779 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP USA, LLC		Inspection Time 12:30 - 14:20			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ARACELLY ESPINOZA				FSC Aracelly Espinoza 7/17/2030

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						
K06	Adequate handwash facilities supplied, accessible		X		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		X			S
K15	Food obtained from approved source							
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	X	
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	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: *There was no soap supply on the salad bar's handwash station.*

[CA] *Refill the wall-mounted soap dispenser immediately. Until the wall-mounted soap dispenser is refilled/fixed, employees MUST WASH THEIR HAND in the other handwash station located back in the kitchen area.*

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

Inspector Observations: *Some potentially hazardous food stored on the self-serve salad bar like turkey burger, chicken, and rice were measured below 120 °F.*

[CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of these food products are going to be stored at room temperature, time might be used as a public health control with implementing a proper time/temperature control mechanism. The person in charge said the food was cooked for less than two hours. She is advised to reheat the food to 165 OF and store it on the steam table at or above 134 OF. She reheated the product (COS)*

Follow-up By
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chicken, cheese, and sliced turkey stored on the salad bar and grill station were measured at 52 oF. The manager said the food products were taken from the fridge an hour ago.

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced avocados shall always be held at 41°F or below or at 135°F or above unless the food products are stored outside this temperature with time as a public health control method. The manager is told to either code the food products to be used within the next three hours or rapid the product inside the walk-in freezer. These food products are discarded (COS).*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *The maximum water temperature on the mechanical dishwasher was measured at 146 OF.*

[CA] *If high temperature mechanical dishwasher is used to sanitize dishes, the minimum temperature must be adjusted to 160 OF. Until the mechanical dishwasher's temperature is raised to 160 OF, sanitizing must be done on the two-compartment wash sink (SA).*

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Minor Violations

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

Inspector Observations: *Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *There were no approved high temperatures and sanitizer measuring strips to measure the maximum temperature on the mechanical dishwasher and the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher and the chemicals used for sanitizing utensils. equipment, and food contact surfaces.*

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

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Inspector Observations: *A couple of wet/soiled wiping cloths were stored on the counters.*

[CA] *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Turkey	Final cook	175.00 Fahrenheit	
Hot water	Mechanical dishwasher	146.00 Fahrenheit	
Veggie rolls	Salad bar	56.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chicken	Steam table, grill station	154.00 Fahrenheit	
Chicken	Salad bar	120.00 Fahrenheit	
Sliced turkey	Grill station	51.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety manager certificate: *Aracelly Espinoza - 7/17/2030.*

2. The PIC for Eurest (Compass group) is the district manager Shawn Chao, and his phone and email address are 650 627 6689 and Shawn.Chao@compass-usa.com respectively. The emergency contact person for Lockheed company is Jennifer Ventura, Multi functional Associate Manager. Her land line telephone number is 408 742 2834 and cell phone number is 408 242 9454.

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 2/18/2026. 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: Aracelly Espinoza
Manager

Signed On: February 04, 2026