

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 FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE		Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054		Inspection Date 06/24/2025	
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARAMARK SERVICES, INC.		Inspection Time 11:45 - 13:55
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY SANTIAGO	
				FSC Anthony Santiago 02/01/2030	

Placard Color & Score
GREEN
86

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						S
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		X			N
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures					X		S
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	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE	Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054	Inspection Date 06/24/2025
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ARAMARK SERVICES, INC.	Inspection Time 11:45 - 13:55
K48 Plan review		
K49 Permits available	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Log for grill and salad bar stations observed to be partially filled out while stations were being stocked. Times listed on log observed to be 30 minutes- 1 hour later from time of observations. Per operator, time and temperature are recorded when items were removed from walk in and stocked at station(around 11:00AM for service at 11:30AM) and then discarded at the end of lunch service (at 2:00PM).

Temperature of cut tomatoes measured to be 44F at 11:30PM and log stated cut tomatoes were 40F at 12:00AM [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control. Ensure time is recorded on logs are accurate to times PHFs were removed from temperature.

[COS] Logs were completed with correct times were written down at time. All PHFs at service line shall be discarded at the end of the lunch period.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw meats observed to be stored above produce and ready to eat foods.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Under the counter dishwasher in back area observed to be leaking. [CA] Repair under the counter dishwasher leak.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit observed to be expired on 5/31/2025. Facility is currently operation without valid permit

[CA]

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,435.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days 06/26/2025) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Follow-up By
06/26/2025

OFFICIAL INSPECTION REPORT

Facility FA0282517 - ARAMARK @ MISSION KITCHEN AND COFFEE	Site Address 3979 FREEDOM CL 100, SANTA CLARA, CA 95054	Inspection Date 06/24/2025
Program PR0423727 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name ARAMARK SERVICES, INC.	Inspection Time 11:45 - 13:55

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sliced cheese	Grill prep cooler	40.00 Fahrenheit	
Milk	upright cooler at coffee bar	40.00 Fahrenheit	
Rinse cycle	Under the counter dishwasher at main kitchen	160.00 Fahrenheit	
Yogurt	grab n go cooler	41.00 Fahrenheit	
Milk	Walk in cooler	36.00 Fahrenheit	
Hot water	3-comp sink at main kitchen	120.00 Fahrenheit	
Quat ammonia	3-comp sink at main kitchen	160.00 Fahrenheit	
Hot water	3-comp sink at coffee bar	120.00 Fahrenheit	
Cut cherry tomatoes	Salad bar	44.00 Fahrenheit	
Rinse cycle	under the counter dishwasher at coffee bar	160.00 Fahrenheit	
Cut tomatoes	Grill prep cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Chicken	Out of oven	179.00 Fahrenheit	
Milk	under the counter cooler at coffee bar	41.00 Fahrenheit	
Pork	Out of oven	168.00 Fahrenheit	
Raw beef	Walk in cooler	39.00 Fahrenheit	
Sliced cheese	Walk in cooler	39.00 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 **7/8/2025**. 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: Anthony S.
Chef/Manager

Signed On: June 24, 2025