

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 FA0301661 - NVIDIA CORPORATION - VOYAGER CAFE		Site Address 2888 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 07/08/2025		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0443092 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 12:35 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO				FSC Min Tae Kim 7/22/2028

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	X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X		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		X
K36	Equipment, utensils, linens: Proper storage and use		X
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 1) Cream alfredo sauce measured to be 71F inside bakery walk in cooler. Per label on batch of alfredo sauce, sauce was cooked about 3 hours prior. Sauce was in large 5 gallon plastic container.

2) Cubed chicken, beans, and tofu in walk cooler attached to blast chiller measured to be 66F, 70F, and 61F. No labels observed with time or date and logs observed to be not filled out. Per employee all items were cooked early today and unsure about time each were made.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS]

1) Creamy alfredo was reheated to 165F and then placed into large chaffing tray and placed into blast chiller to cool down quickly.

2) Chicken, beans, and tofu were VC&D.

Minor Violations

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

Inspector Observations: 1) Walk in cooler by pastry area measured to have:

- Ambient temperature of 45F
- Sausage at 43F
- Pooled eggs at 42F
- Pasta at 59F (Per employee pastas were made in the last 2 hours prior)
- Dipping sauce at 47F
- Cut cheese at 43F
- Cooked eggplant at 143F (Eggplant is currently cooling)

Condenser observed to be spraying water.

2) Guacamole packet in walk in cooler next to blast chiller measured to be 43F. Hot cooked food observed to be placed below guacamole in speed rack and covered with plastic bag.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] 1) All PHFs in bakery walk in cooler was moved to blast chiller and then to another cooler to keep temperature below 41F.

2) Guacamole was moved to a different shelf in same walk in cooler, walk in cooler measured to have other PHFs at 41F and below

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

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Inspector Observations: 1) Condenser in walk in cooler at bakery area observed to be spraying water. All food observed to be covered in walk in cooler or unwashed produce. [CA] Ensure condenser in walk in cooler is repaired and maintained in operational condition. Ensure no open foods are kept under the condenser. Unwashed produce shall be washed prior to use.

2) Upright warmer between bakery area and cookline measured to have rice and curry at 138F and 142F. Unit observed to not have lights or thermostat indicating the warmer is on. [CA] Repair upright warmer and ensure thermostat is able to read. [COS] PHFs were moved to upright warmer next to it.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Bowls and containers without handles observed to be stored in bulk dry storage (rice and sugar) containers. Bowl observed to be used as scoop at salad station stored directly in salad. Scoop with handle observed to be stored with handle directly in the leek shrimp mix. [CA] Provide scoops with handles and store in such as way that handles are not in direct contact with food to minimize cross contamination.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Back upright warmer	153.00 Fahrenheit	
Mango lassi	2 door under the counter cooler	46.00 Fahrenheit	Per employee made about 1 hour prior
Raw beef	Meat walk in cooler	38.00 Fahrenheit	
Pasta	Walk in cooler Bakery	59.00 Fahrenheit	
Cubed chicken	Blast chiller cooler	66.00 Fahrenheit	
Tomato sauce	Pasta prep cooler	40.00 Fahrenheit	
Whole roast beef	Drawer by sandwich station	41.00 Fahrenheit	
Ambient temperature	Walk in cooler Bakery	45.00 Fahrenheit	
Raw fish	Drawer under grill	38.00 Fahrenheit	
Sliced mozzarella	Pizza station cooler prep cooler	41.00 Fahrenheit	
Cut cheese	Walk in cooler Bakery	43.00 Fahrenheit	
Tiramisu dessert	Display case	39.00 Fahrenheit	
Ground sausage	Walk in cooler Bakery	43.00 Fahrenheit	
Rinse cycle	Upright dishwasher	163.00 Fahrenheit	
Sliced cheese	Drawer under grill	39.00 Fahrenheit	
Tofu baked	Blast chiller cooler	60.00 Fahrenheit	
Curry	Back upright warmer	138.00 Fahrenheit	
Guacamole	Blast chiller cooler	43.00 Fahrenheit	
Cooked meat	Back walk in cooler	41.00 Fahrenheit	
Yogurt	Blast chiller cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw salmon	Sushi display case	39.00 Fahrenheit	
Whole cheese block	Back walk in cooler	40.00 Fahrenheit	
Cooked eggplant	Walk in cooler Bakery	144.00 Fahrenheit	
Cole slaw	Blast chiller cooler	41.00 Fahrenheit	
Raw chicken	Meat walk in cooler	40.00 Fahrenheit	
Raw tuna	Sushi display case	39.00 Fahrenheit	
Diced tomaotes	Upright cooler by mexican station	40.00 Fahrenheit	
Cream	Back walk in cooler	40.00 Fahrenheit	
Burger sauce	Burger prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Dipping sauce	Walk in cooler Bakery	47.00 Fahrenheit	
Pooled eggs	Walk in cooler Bakery	42.00 Fahrenheit	
White rice	Back upright warmer	141.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Alfredo	Under the counter cooler by pizza area	55.00 Fahrenheit	Per label made about 3 hours prior
Black beans	Blast chiller cooler	70.00 Fahrenheit	
tofu	under the counter cooler at stir fry station	41.00 Fahrenheit	
Alfredo sauce	Walk in cooler Bakery	71.00 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 7/22/2025. 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: Joe Debono
Manager

Signed On: July 08, 2025