

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 FA0301990 - SERVICENOW F&G - BON APPETIT - CAFE		Site Address 2250 LAWSON LN F/G, SANTA CLARA, CA 95054		Inspection Date 12/05/2024	
Program PR0447680 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:15 - 12:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By DWAYNE JOSEPH	FSC		

Placard Color & Score GREEN 89

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							
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							
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records		X		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

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

Inspector Observations: Half and half and oatmilk observed to be offered for self service at coffee bar. Per employee they were placed out about 30 minutes prior but no logs observed for dairy.

[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, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Employee added dairy to TPHC logs.

Minor Violations

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

Inspector Observations: Sushi measured to be 49F upon delivery. Per invoice sushi was made at nearby facility.

[CA] Transportation of PHFs, ensure PHFs are at 45F and below.

[COS] Sushi was placed in blast chiller to cool to 41F.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Sliced cheese	Front area prep cooler	41.00 Fahrenheit	
Raw beef	Storage walk in cooler	39.00 Fahrenheit	
Half a melon	Storage walk in cooler	40.00 Fahrenheit	
Cut tomatoes	Front area prep cooler	41.00 Fahrenheit	
Chicken curry	Curry upright cooler	145.00 Fahrenheit	
Mayonaise	Prep cooler	40.00 Fahrenheit	
Rinse cycle	Upright dishwasher	170.00 Fahrenheit	
Cheese	Side catering walk in cooler	39.00 Fahrenheit	
Rinse cycle	conveyor belt dishwasher	160.00 Fahrenheit	
half and half	Counter top by coffee bar	42.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sandwich	Grab n go	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Soup	Main kitchen walk in cooler	40.00 Fahrenheit	
Rice	Curry area under counter cooler	164.00 Fahrenheit	
Steak	Under the counter warmer	139.00 Fahrenheit	
Cooked Chicken	Main kitchen walk in cooler	85.00 Fahrenheit	Per employee cooked an hour ago and is not going to be refried and sauced.
Raw burger	Drawer under grill	40.00 Fahrenheit	
Milk	Upright 2 door cooler	40.00 Fahrenheit	
Orange chicken	Out of fryer	173.00 Fahrenheit	
Raw chicken	Storage walk in cooler	40.00 Fahrenheit	
Par cooked chicken	In water bath by griddle	141.00 Fahrenheit	

Overall Comments:

NOTE: Facility shall have increased risk category. Facility observed to have cooling at time of inspection.

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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 **12/19/2024**. 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: Dwayne Joseph
Executive Chef

Signed On: December 05, 2024