

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 FA0212113 - APPLIED MATERIALS BOWERS CAFE		Site Address 3090 BOWERS AV, SANTA CLARA, CA 95054		Inspection Date 01/28/2026		Placard Color & Score GREEN 94		
Program PR0304986 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS ONE, LLC		Inspection Time 11:30 - 13:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By AGUSTIN				FSC Agustin Iglesias 02/17/2029

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						S
K08	Time as a public health control; procedures & records	X						S
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		X
K37	Vending machines		X
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 FA0212113 - APPLIED MATERIALS BOWERS CAFE	Site Address 3090 BOWERS AV, SANTA CLARA, CA 95054	Inspection Date 01/28/2026
Program PR0304986 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COMPASS ONE, LLC	Inspection Time 11:30 - 13:15
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Observed the handle of working, serving utensils stored directly inside trays of food inside the refrigeration unit and in the hot holding station. [CA] Store utensils in such a way to prevent direct hand contamination with food.

K37 - 2 Points - Vending machines not clean or improper signage; 114145

Inspector Observations: Observed two vending machines on-site that are dispensing Potentially Hazardous Foods (sandwiches, etc) that do not appear to be certified by this Department. [CA] Vending machines shall meet applicable requirements and obtain approval by this Department. The owner's name, address, and telephone number shall be posted.

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: Observed active leak in plumbing underneath the 2-compartment sink. [CA] Plumbing fixtures shall be maintained in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut melon	walk-in cooler (4)	41.00 Fahrenheit	
pepperoni	3-door preparation unit (pizza)	39.00 Fahrenheit	
deli meat	3-door preparation unit (sandwich)	40.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked cauliflower	2-door upright cooler (2)	41.00 Fahrenheit	
cut tomato	salad bar	58.00 Fahrenheit	TPHC
curry	service line	140.00 Fahrenheit	
vegetable soup	soup well	149.00 Fahrenheit	
meat	walk-in cooler (1)	41.00 Fahrenheit	
water	high temperature dishwasher	165.00 Fahrenheit	
curry	under counter hot holding	178.00 Fahrenheit	
produce	walk-in cooler (2)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
onion rings	hot holding lamp	135.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cooked vegetables	service line	63.00 Fahrenheit	TPHC
raw chicken	2-drawer cooler under grill	46.00 Fahrenheit	Per employee, just prepped.
sausage	2-door upright cooler (1)	40.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
hard boiled eggs	walk-in cooler (3)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	

Overall Comments:

Per PIC, vending machines are owned and stocked by a separate vendor, Canteen. Specialist to follow up with facility regarding the approval status of vending machines.

Per PIC, all food items on the salad bar and service line are held on TPHC. Reviewed time and temperature logs.

OFFICIAL INSPECTION REPORT

Facility FA0212113 - APPLIED MATERIALS BOWERS CAFE	Site Address 3090 BOWERS AV, SANTA CLARA, CA 95054	Inspection Date 01/28/2026
Program PR0304986 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COMPASS ONE, LLC	Inspection Time 11:30 - 13:15

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 2/11/2026. 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: Agustin Iglesias
Executive Chef

Signed On: January 28, 2026