

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0279734 - BON APPETIT @ SERVICENOW		Site Address 2235 LAWSON LN C, SANTA CLARA, CA 95054		Inspection Date 03/09/2026	
Program PR0421739 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 13:00 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By DWAYNE JOSEPH	FSC Dwayne Joseph 6/6/2030		

Placard Color & Score GREEN 92

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	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						
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		X
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1 handwash sink at front cookline observed to have paper towel dispenser inoperable.

1 handwash sink in back kitchen of observed to have missing paper towels.

Other handwash sinks available in kitchen at time of inspection.

[CA] Provide handwash stations with paper towels in an operational dispenser

[COS] Battery was replaced and paper towel was restocked

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

Inspector Observations: Curry on stove measured to be 130F. Stove observed to be off.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Stove was turned back on and operator shall reheat curry to 165F prior to transferring into hot holding box.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Grab n go cooler observed to be missing thermometer

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Tuna salad	Walk in cooler	41.00 Fahrenheit	
Hummus	Grab n go cooler	44.00 Fahrenheit	Per employee veggie tray was just prepped and assembled prior to placing into grab n go cooler
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Cooked chicken	Walk in cooler	46.00 Fahrenheit	Per employee chicken was cooked about 3 hours prior and placed in blast chiller
Fried Lumpia	Out of fryer	210.00 Fahrenheit	
Pate	Walk in cooler	37.00 Fahrenheit	
Salted salmon	2 door under counter cooler by front	37.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Curry	On stove for reheating	130.00 Fahrenheit	Per chef curry is being reheated. Stove observed to be off.
Cheese block	Walk in cooler	37.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
White rice	Upright warmer right	147.00 Fahrenheit	
Soup	Upright warmer left	162.00 Fahrenheit	
Cooked steak	Walk in cooler	66.00 Fahrenheit	Per employee steak was done in the last 1.5 hours
Ambient temperature	Grab n go cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

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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 **3/23/2026**. 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: Dwayne Joseph
Executive Chef

Signed On: March 09, 2026