

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 FA0286692 - COMMONS EAST CAFE		Site Address 2515 AUGUSTINE RD, SANTA CLARA, CA 95054		Inspection Date 01/07/2025		Placard Color & Score GREEN 90		
Program PR0429897 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS ONE, LLC		Inspection Time 10:15 - 12:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANDRES PENA				FSC Stephanie Olague 02/01/2025

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						S
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						
K08	Time as a public health control; procedures & records	X						
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		
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		X
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

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: **MAJOR At the coffee bar, measured water temperature at the 3-compartment sink and handwash sink at 71F. [CA] Hot water shall be supplied at a minimum of 120F in the food facilities, and a minimum of 100F at handwash sinks. [SA] No active food preparation will occur in this area. Equipment in use will be sanitized inside the kitchen warewashing area, where water temperature measured above 120F.**

****MINOR** In the kitchen, measured water temperature at two food preparation sinks at 117F and 110F. [CA] Hot water shall be supplied at a minimum of 120F.**

Minor Violations

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: At the coffee bar, observed wiping cloth stored in sanitizing solution measuring 0 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (200 ppm - quaternary ammonium). [COS] PIC replaced the sanitizing solution inside the container.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	under counter refrigeration (grill)	40.00 Fahrenheit	
eggs	under counter refrigeration (salad bar)	40.00 Fahrenheit	
water	preparation sink 2 (kitchen)	110.00 Fahrenheit	
basmati rice	service line	165.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	
ginger/garlic	2-door refrigeration	50.00 Fahrenheit	Per PIC, prepared < 1 hour ago.
water	handwash sinks	100.00 Fahrenheit	
cooked chicken	rack	115.00 Fahrenheit	Per PIC, cooked < 1 hour ago.
salsa	2-door refrigeration	40.00 Fahrenheit	
water	3-compartment sink (kitchen)	120.00 Fahrenheit	
hardboiled egg	1-door refrigeration	38.00 Fahrenheit	
sanitizer (quaternary ammonia)	coffee bar	0.00 PPM	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
water	handwash sink (coffee bar)	71.00 Fahrenheit	
tofu	cook line	189.00 Fahrenheit	Final cooking temp.
water	high temperature dishwasher	161.00 Fahrenheit	
heavy cream	receiving	45.00 Fahrenheit	
milk	under counter refrigeration (coffee bar)	38.00 Fahrenheit	
water	3- compartment sink (coffee bar)	71.00 Fahrenheit	
cooked mushrooms	under counter refrigeration (grill)	38.00 Fahrenheit	
raw chicken	walk-in cooler	40.00 Fahrenheit	
cooked chicken	walk-in cooler	35.00 Fahrenheit	
yogurt	self-service display refrigeration	36.00 Fahrenheit	
rice	hot holding box	165.00 Fahrenheit	
curry	service line	145.00 Fahrenheit	
water	preparation sink 1 (kitchen)	117.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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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 **1/21/2025**. 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: Andres Pena
Executive Chef

Signed On: January 07, 2025