

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 FA0299523 - ROCHE CAFE - MAIN KITCHEN		Site Address 2801 SCOTT BL, SANTA CLARA, CA 95050		Inspection Date 07/14/2026		Placard Color & Score GREEN 81		
Program PR0439537 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COMPASS GROUP LLC		Inspection Time 11:30 - 13:10			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RAFAEL CARRANZA				FSC Exempt

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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: MAJOR: 1) Yogurt and cut melon in 3 door salad bar cooler measured to be 56F and 54F. Per operator items were placed out for breakfast service which ended about 2 hours prior and were placed back in 2 door reach in cooler. Other PHFs in cooler measured to be below 41F, see measured observations.

[CA] PHFs shall be kept at 41F and below for cold holding.

[COS] Yogurt and cut melons were VC&D, see VC&D report.

MIONR: 2) Salad bar measured to have:

-Chicken at 43F

-Shrimp at 42F

-Cut tomatoes at 44F

Per operator salad bar is refrigerated if there are left over. Cooler was stocked in the last 30 minutes for lunch.

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

[CA] Empty slots in salad bar was sealed with empty trays and temperature fell

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No food safety certificate was available for review. Food handler cards were available and valid at time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Handwash sink at front cookline missing soap. Handwash sink in back area missing paper towels. Two other fully stocked handwash sinks available in vicinity. [CA] Ensure all handwash sinks are stocked with soap and paper towels and are easily accessible at all times.

[COS] Soap and paper towels were refilled at their respective handwash sinks.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at 3-comp sink measured to fluctuate between 101-105F. Hot water goes down when upright dishwasher is in use. [CA] Provide an adequate supply of hot water at least 120F in 3-comp sink.

NOTE: If hot water cannot be maintained at least 100F, facility shall not operate without hot water.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Food out for summer camp buffet observed to be missing sneeze guard.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Produce upright cooler 3	40.00 Fahrenheit	
Cut tomatoes	Produce upright cooler 2	39.00 Fahrenheit	
Fried rice	Front upright warmer	155.00 Fahrenheit	
Rice	Front service line	161.00 Fahrenheit	
Cut melon	Produce upright cooler 3	54.00 Fahrenheit	
Burger	Drawers	38.00 Fahrenheit	
Mushroom curry	Front upright warmer	162.00 Fahrenheit	
Chicken marinated	Chicken upright cooler	36.00 Fahrenheit	
Burger	Beef/Pork cooler	39.00 Fahrenheit	
Rinse cycle	Dishwasher	160.00 Fahrenheit	
Cheese	Prep cooler front	39.00 Fahrenheit	
Cooked beef	Prep food upright cooler	38.00 Fahrenheit	
Cooked chicken	Front service line	145.00 Fahrenheit	
Ranch	Produce upright cooler 1	39.00 Fahrenheit	
Mac N cheese	back up right warmer	153.00 Fahrenheit	
Cooked squash	Produce upright cooler 3	39.00 Fahrenheit	
Cheese	Dairy Upright cooler 2	40.00 Fahrenheit	
Salmon	Seafood upright cooler	36.00 Fahrenheit	
3-comp sink	Quat ammonia	200.00 Fahrenheit	
3-comp sink	Hot water	120.00 Fahrenheit	
Sanitizer bucket	Quat ammonia	200.00 Fahrenheit	
Yogurt	Produce upright cooler 3	56.00 Fahrenheit	
Milk	Dairy Upright cooler 1	37.00 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 7/28/2026. 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: Rafael Carranza
PIC
Signed On: July 14, 2026