

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 FA0283977 - APPLIED MATERIALS B52 CAFE - KITCHEN		Site Address 3333 SCOTT BL, SANTA CLARA, CA 95054	Inspection Date 02/06/2025
Program PR0425911 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SODEXO AMERICA, LLC	Inspection Time 09:15 - 11:00
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By YOLANDA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: *In the front prep area, cooked chicken measured at 64F in the 3 door under counter cooler. Per food employee, chicken was removed from temperature control less than two hours prior.*

[CA] *Potentially hazardous foods shall be held cold at 41F or below.*

[SA] *Food employee transferred cooked chicken to blast chiller.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk in cooler, marinara sauce stored in a deep container measured at 124F. Per food employee, marinara was removed from temperature control 15 minutes prior.*

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.*

Approved cooling methods include:

- 1) *Placing the food in shallow pans*
- 2) *Separating the food into thinner or smaller portions.*
- 3) *Using rapid cooling equipment (Ex. blast chiller)*
- 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) *Adding ice as an ingredient.*
- 6) *Using ice paddles*
- 7) *Using an ice bath and stirring frequently*
- 8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

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

Inspector Observations: *1) Hot water temperature measure between 109 - 115 at the two compartment prep sink and the single compartment prep sink near ice machines.*

2) Low hot water pressure observed at handwash sink in warewash area.

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Boxes of food observed on floor of walk in freezer.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
water	prep sink- by ice machines	115.00 Fahrenheit	
water	prep sinks	120.00 Fahrenheit	
whole milk	walk in cooler 2	40.00 Fahrenheit	IR
lactic acid	3 comp sink	1,875.00 PPM	
ambient	walk in cooler 1	34.00 Fahrenheit	
cooked chicken	3 door under counter cooler	64.00 Fahrenheit	transferred to blast chiller
water	high temp dishwasher - dish room	160.00 Fahrenheit	
marinara sauce	walk in cooler 1	142.00 Fahrenheit	improper cooling
ambient	walk in cooler 2	39.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
provolone cheese	walk in cooler 1	40.00 Fahrenheit	IR
water	2 comp prep sink	109.00 Fahrenheit	
butter chicken	heated cabinet	143.00 Fahrenheit	
water	high temp dishwasher	165.00 Fahrenheit	

Overall Comments:

Facility is still operating under old ownership. New ownership will start in a few weeks.

OWNERSHIP CHANGE INFORMATION:

NEW OWNER: Compass One, LLC

FACILITY NAME: Applied Materials B52 Cafe- Kitchen

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2025 - 02/28/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 02/06/2025

Prior to the installation of any new equipment, submittal is required to Plan Check. Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.*

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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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 2/20/2025. 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: Howard Sabalvaro
district manager

Signed On: February 06, 2025