

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 FA0251869 - BON APPETIT @ STADIUM CAFE		Site Address 5470 GREAT AMERICA PY, SANTA CLARA, CA 9505		Inspection Date 09/17/2024	
Program PR0366141 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:45 - 13:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By EZRA BEAL	FSC Erza Beal 8/07/27		

Placard Color & Score

YELLOW

77

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						S
K06 Adequate handwash facilities supplied, accessible	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	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		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		X
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		
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) **Fried rice measured to be 108F -116F inside upright warmer by mop room. Other items in upright warmer measured to be above 135F (see measured observations)**
[CA] PHFs shall be held at 135F or above for hot holding.
[COS] Fried rice was moved into steamer and was reheated to 165F prior to returning to upright warmer.

Follow-up By
09/20/2024

MINOR:

2) **Cut tomatoes measured to be 49F on counter top. Per employee cut tomatoes were just prepped within the hour and has not been put away. Employee observed to have switched tasks to peeling eggs.**
[CA] Once done prepping, PHFs shall be put away immediately to cool down to not pass the allotted prep time. Minimize time PHFs are kept out of temperature.
[COS] Tomatoes were put into upright cooler.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Upright dishwasher measured to have 140F rinse cycle after running 4 cycles.
[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).
[SA] Facility may use upright dishwasher to wash and rinse dishes but shall manually sanitize dishes afterwards. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.
Facility brought in 2 large bus tubs with quat ammonia to submerging dishes. Facility shall change quat ammonia regularly to ensure quat measures 200ppm.

Follow-up By
09/20/2024

Minor Violations

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

Inspector Observations: Large plastic tub of cooked ground beef measured to be 137F in pasta station prep cooler. Per employee ground beef as made today about 1-2 hours prior. [CA] When cooling foods down, spread PHFs down into smaller shallow containers and store uncovered. Stir frequently to cool down foods. [COS] Employee reheated ground beef to be hot held in upright warmer for lunch time.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some prepackaged cakes in grab n go cooler observed to be missing label [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Scoops observed to be single use soup to-go container in bulk dry food containers. [CA] [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chia pudding	Side grab n go cooler	41.00 Fahrenheit	
Cheese	Right side prep area 1-door upright cooler	40.00 Fahrenheit	
Roasted corn	Left side prep area 1-door upright cooler	41.00 Fahrenheit	
Block of cheese	Catering upright cooler	38.00 Fahrenheit	
Ground beef	Pasta station 2 door prep cooler	137.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Carrots	Upright warmer next to mop room	168.00 Fahrenheit	
Chipotle sauce	Left side prep area 1-door upright cooler	40.00 Fahrenheit	
Diced chicken	Right side prep area 1-door upright cooler	54.00 Fahrenheit	Per employee chicken was diced within the last 2-3 hours.
Rinse cycle	Upright dishwasher	140.00 Fahrenheit	
Beans	Upright warmer next to mop room	156.00 Fahrenheit	
Roasted chicken breast	Walk in cooler	59.00 Fahrenheit	Per Chef, chicken breast was made about 2-3 hours prior.
Minced ginger	kitchen table station prep cooler	38.00 Fahrenheit	
Fried rice	Upright warmer next to mop room	116.00 Fahrenheit	
Stewed mushrooms	Cookline upright warmer	157.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Chicken Wrap	Sandwich station 2 door prep cooler	40.00 Fahrenheit	
Ambient temperature	Upright grab n go cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cream sauce	Bowl station 2 door under counter cooler	41.00 Fahrenheit	
Cut tomatoes	on countertop	49.00 Fahrenheit	Per employee she had cut tomatoes within the last 30 minutes and had not yet put away food. Employee observed to have moved onto different task.
Raw Ground beef	Walk in cooler	38.00 Fahrenheit	
Chia pudding	Grab n go cooler by sandwich area	38.00 Fahrenheit	
Cous Cous	Cooling rack at room temperature	72.00 Fahrenheit	Per Chef, couscous was cooked within the last 1-1.5 hours and was cooling. Couscous was moved into walk in cooler.
Fried rice	Upright warmer next to mop room	108.00 Fahrenheit	
Milk	Walk in cooler	41.00 Fahrenheit	
Chicken cabbage soup	Cookline upright warmer	161.00 Fahrenheit	
Cut tomatoes	Sautee station upright cooler	40.00 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 **10/1/2024**. 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.

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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: Rahul Singh
Executive Chef

Signed On: September 17, 2024