

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 FA0272397 - SODEXO & BROADCOM | | Site Address 1320 RIDDER PARK DR, SAN JOSE, CA 95131 | | Inspection Date 06/02/2025 | |
| Program PR0412046 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name SODEXO AMERICA LLC | | Inspection Time 10:55 - 12:55 |
| Inspected By MINDY NGUYEN | Inspection Type ROUTINE INSPECTION | | Consent By STEPHEN | FSC JOSE CONTRERAS 02/06/2029 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 83 |

| 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 | | X | | | N |
| K08 Time as a public health control; procedures & records | X | | | | | | S |
| K09 Proper cooling methods | X | | | | | | S |
| 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 | | X |
| K33 Nonfood contact surfaces clean | | |
| K34 Warewash facilities: installed/maintained; test strips | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | X |
| 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 | | X |
| 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: *In multiple hot-holding trays/units throughout the kitchen, measured internal temperatures of tofu (118F-126), chicken (133F), cooked vegetables (132F), cooked potatoes (132F). Employees stated foods had been held for less than 2-3 hours.*

[CA] *Keep potentially hazardous foods at 135F and above or 41F and below.*

[COS] *Foods were reheated.*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed approximately 5-10 small flies total in the small soda storage room (near the warewashing area) and in the rear mop sink room.*

[CA] *Keep facility clear of flies.*

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

Inspector Observations: *In the self-service area, observed labels on a few prepackaged foods (cookies, beverages) were missing information.*

[CA] *Food prepackaged in a food facility shall bear a label that includes:*

- 1. The common name of the food.**
- 2. If made from two or more ingredients, a list of ingredients in order of weight.**
- 3. Quantity of the contents.**
- 4. Name and place of business of the manufacturer, packer, or distributor.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Some hot-holding equipment was not able to keep potentially hazardous foods at 135F and above (see violation K07 above).*

[CA] *Repair/adjust units so that they can keep foods at 135F and above.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the self-closing device on the employee's restroom door was removed/not working.*

[CA] *Repair/replace self-closing device.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------------------------|----------------------------------|--------------------|--------------------------|
| CHICKEN | TRAY, HOT HOLDING | 133.00 Fahrenheit | |
| COOKED PASTA, RAW SALMON | WALK-IN REFRIGERATOR | 39.00 Fahrenheit | |
| COOKED VEGETABLES | HOT HOLDING | 150.00 Fahrenheit | |
| SHREDDED CHICKEN | HOT HOLDING | 145.00 Fahrenheit | |
| TOFU | TRAY, HOT HOLDING | 118.00 Fahrenheit | |
| SPINACH | HOT HOLDING/TO BE SERVED | 150.00 Fahrenheit | |
| SWEET SOUR TOFU | HOT HOLDING | 160.00 Fahrenheit | |
| CUT MELON | REACH-DOWN REFRIGERATOR | 39.00 Fahrenheit | |
| FINAL RINSE | HIGH-TEMPERATURE DISHWASHER | 160.00 Fahrenheit | THERMAL STICKER |
| SLICED TOMATOES, SLICED CHEESE | CONTAINERS ON ICE | 40.00 Fahrenheit | TPHC |
| TOMATO RICE PORK SOUP | HOT HOLDING | 155.00 Fahrenheit | |
| QUATERNARY AMMONIA | SANITIZER BUCKET | 200.00 PPM | |
| TOFU | UPRIGHT HOT HOLDING UNIT | 126.00 Fahrenheit | |
| HOT WATER | PREP SINK, 3-COMPARTMENT SINK | 120.00 Fahrenheit | |
| CHICKEN | COOKING AREA, JUST COOKED | 167.00 Fahrenheit | |
| WARM WATER | HANDWASH SINK | 100.00 Fahrenheit | |
| BEEF PATTIES | COOKING AREA | 157.00 Fahrenheit | |
| COOKED VEGETABLES | HOT HOLDING UNIT | 132.00 Fahrenheit | HELD FOR 30 MINUTES |
| COOKED POTATOES, COOKED CHICKEN | WALK-IN REFRIGERATOR, COOLING | 45.00 Fahrenheit | |
| COOKED POTATOES | HOT HOLDING UNIT | 132.00 Fahrenheit | PREPARED AT 9:45AM TODAY |
| SLICED TOMATOES | UPRIGHT REFRIGERATOR | 39.00 Fahrenheit | |

Overall Comments:

Observed facility was cooling 3 items today: pasta, chicken, cooked potatoes. Upon review, facility may be upgraded to Risk Category 3.

Due to technical difficulties, this report will be emailed to the facility.

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 **6/16/2025**. 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: Stephen Pullos
General Manager

Signed On: June 02, 2025