

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 FA0286167 - NVIDIA CAFE - ENDEAVOR		Site Address 2788 SAN TOMAS EX, SANTA CLARA, CA 95050		Inspection Date 09/30/2026		Placard Color & Score GREEN 84		
Program PR0429355 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 12:25 - 14:25			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By SEAN SWOFFORD				FSC Matthew Brady 08/09/2027

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						
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						
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		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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *ROP meat sauce and pastrami observed in walk in freezer. Both items were labeled for last 7 days.*

[CA] *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. For reduced oxygen packaging methods used for less than hours this Agency my approve SOPs.*

Provide and submit SOPs to this Agency to review.

[COS] *Both items were removed from ROP packaging and returned to traditional packaging methods.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Carnitas measured to be 49F in drawer under griddle. No other PHFs inside unit at time of inspection.*

Per employee she had moved carnitas there from walk in cooler about 2 hours prior.

Salmon measured to be 130F inside hot box by grill. Per employee salmon was just cooked about 30 minutes prior.

[CA] *Maintain PHFs at 41F and below for cold holding OR 135F and above for hot holding.*

[COS]

Carnitas were VC&D. Salmon was reheated in over to 165F prior to returning to hot box.

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

Inspector Observations: *Trays of potatoes measured to be 72-74F in units by service line. Per operator potatoes were made today about 1.5 hours prior. Potatoes observed to be in deep metal trays. [CA] Cool potatoes in shallow trays or in small operations to effectively cool potatoes. [COS] Potatoes were moved into shallower pans.*

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

Inspector Observations: *Wiping clothes observed on the counter top. [CA] Keep wiping cloths in sanitizer solution when between uses.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Curry	Upright warmer	158.00 Fahrenheit	
Beef	Countertop	127.00 Fahrenheit	Per operator meats had been plated for immediate service and is going to be placed into blast chiller
Chicken	Under counter warmer	144.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Milk	2 door prep cooler	39.00 Fahrenheit	
Cream	Walk in cooler 3	41.00 Fahrenheit	
Burger sauce	Prep cooler	39.00 Fahrenheit	
Chicken	Prep cooler	39.00 Fahrenheit	
Cut tomatoes	Walk in cooler 1	39.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
White rice	Under counter warmer	151.00 Fahrenheit	
Cooked beef	Under counter warmer	151.00 Fahrenheit	
Cooked vegetables	Upright warmer	140.00 Fahrenheit	
Cooked rice	Walk in cooler 3	39.00 Fahrenheit	
Asada meat	Upright warmer	139.00 Fahrenheit	
Brown rice	Under counter warmer	143.00 Fahrenheit	
Chicken	Upright warmer	139.00 Fahrenheit	
Rinse cycle	Mechanical dishwasher	160.00 Fahrenheit	
White rice	Upright warmer	137.00 Fahrenheit	
Cooked beef	Upright warmer	137.00 Fahrenheit	
Tuna	2 door prep cooler	36.00 Fahrenheit	
Cooked beef	Walk in cooler 2	39.00 Fahrenheit	
Sausage	Prep cooler	40.00 Fahrenheit	
Milk	Walk in cooler 1	39.00 Fahrenheit	
Cheese	Walk in cooler 1	39.00 Fahrenheit	
Raw chicken	Walk in cooler 2	39.00 Fahrenheit	
Raw salmon	Walk in cooler 2	40.00 Fahrenheit	
Chicken	Countertop	119.00 Fahrenheit	Per operator meats had been plated for immediate service and is going to be placed into blast chiller
Carrots	Under counter warmer	137.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Beans	Under counter warmer	163.00 Fahrenheit	
Sliced turkey	2 door prep cooler	39.00 Fahrenheit	

Overall Comments:

NOTE: Information on submittal of SOPs for ROP will be emailed to operator.

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 **10/14/2026**. 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.

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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: Sean Swofford
Manager

Signed On: September 30, 2026