

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 11/19/2025		Placard Color & Score GREEN 88		
Program PR0429355 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 13:45 - 16:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JOE DEBONO				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						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						S
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		
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		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		X
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) Potatoes in hot box in front line by ovens measured to be 118F and 120F.

[CA] Maintain PHFs above 135F for hot holding.

[COS] Potatoes were reheated to 165F and then returned to warmer. Warmer had ambient temperature measuring 155F

MINOR:

2) Shrimp measured to be 47F by fryer waiting for next batch to be fried. Shrimp observed to be stored in insufficient ice bath where level of ice did not reach container of shrimp.

[CA] When not in active prep maintain PHFs shall be maintained inside active cooling.

[COS] Ice and water was added to ice bath to lower temperature to more effectively cool PHF.

Minor Violations

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: Under the counter warmer in the middle of cookline observed to have door off of one hinge. [CA] Repair door to warmer and maintain in good condition.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Faucet at 3-comp sink in back observed to have one hot water valve inoperable. Other faucet on 3-comp sink observed to have both hot and cold water. [CA] Repair 3-comp sink hot water valve.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Sushi	grab n go cooler left	39.00 Fahrenheit	
Lentil curry	Side upright walk in cooler	151.00 Fahrenheit	
Burger	Off of grill	154.00 Fahrenheit	
Mango lassi	Grab n go buffet cooler	41.00 Fahrenheit	
Rice	Side upright walk in cooler	149.00 Fahrenheit	
Sushi	grabn go cooler right	38.00 Fahrenheit	
Cheese	Prep cooler	39.00 Fahrenheit	
Pudding	2 door under the counter cooler	39.00 Fahrenheit	
	coffee area		
Meatballs	Walk in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Egg burrito	Upright cooler at coffee area	40.00 Fahrenheit	
Raw burger	Drawers under grill	41.00 Fahrenheit	
Pastry cream	Upright cooler	30.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
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Roast beef	Walk in cooler	61.00 Fahrenheit	Per employee, beef was cooked within the 2.5 hours
Raw beef	Walk in cooler	40.00 Fahrenheit	
Milk	2 door under the counter cooler	41.00 Fahrenheit	
	coffee area		
Milk	Walk in cooler	40.00 Fahrenheit	
Pasta	Cambros	149.00 Fahrenheit	
Rinse cycle	Conveyor belt	160.00 Fahrenheit	
Cheese	Walk in cooler	38.00 Fahrenheit	
Quat ammonina	3-comp sink	200.00 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 **12/3/2025**. 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: Joe Debono
Executive Chef
Signed On: November 19, 2025