

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 FA0261763 - LIFEWORKS @ CROSSMAN BUILD 3 - CAFE		Site Address 1345 CROSSMAN AV, SUNNYVALE, CA 94089		Inspection Date 01/22/2026		Placard Color & Score GREEN 94		
Program PR0383899 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ARAMARK SERVICES INC		Inspection Time 10:30 - 13:30			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By ANDREW PHILLIPS				FSC Carla Cruz 7/21/2030

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	X			S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						N
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	
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		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The hand wash sink at the center salad bar island was non-functional due to a drain clog.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[SA] A one compartment prep sink within the area set up for hand washing with soap and paper towels.

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

Inspector Observations: Measured grilled veggies at 58 F within a covered container in the preparation walk in fridge.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Container uncovered to allow for proper air flow.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp, prep sinks	120.00 Fahrenheit	
fried chicken	fryer	173.00 Fahrenheit	
tofu	reach in fridge	36.00 Fahrenheit	
quat sanitizer	3 comp sink	200.00 PPM	
soup	blast chiller	92.00 Fahrenheit	cooling
beans	serving line	2.00 Hours	TPHC
hot water	main warewashing machine	161.00 Fahrenheit	
cooked veggies	walk in fridge	58.00 Fahrenheit	
raw beef	under grill fridge	37.00 Fahrenheit	
cooked chicken	flap top grill	179.00 Fahrenheit	
raw fish	walk in fridge	39.00 Fahrenheit	
soup	oven warmer	153.00 Fahrenheit	
hot water	upright ware washing machine	162.00 Fahrenheit	
sliced tomatoes	reach in fridge	40.00 Fahrenheit	
warm water	hand wash sinks	100.00 Fahrenheit	
sushi rice	serving line	2.00 Hours	TPHC
juice	display fridge	37.00 Fahrenheit	
cooked veggie patty	line	2.00 Hours	TPHC
salsa	reach in fridge	39.00 Fahrenheit	
hot water	under counter warewashing machine	165.00 Fahrenheit	

Overall Comments:

Note: All PHF's at the serving lines are held using TPHC. PIC provided TPHC procedures.

Post health permit in public view

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 **2/5/2026**. 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: Andrew Phillips
Senior Executive Chef

Signed On: January 22, 2026